

# Mistrzowskie piwko

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85.7%)	81 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (14.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.5 %
Dry Hop	Oktawia	100 g	14 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Świerk	200 g	Boil	30 min