

# Perła Kielecka

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5 kg (83.3%)	80 %	4
Grain	Pszoniczny	1 kg (16.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7.1 %
Aroma (end of boil)	Perle	20 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa