

## Piter test

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **5.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.3%)	79 %	45
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (6.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %