

## Piwko vol 2

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **6.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Monachijski	2 kg (33.3%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Jęczmień niesłodowany	0.5 kg (8.3%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Cascade PL	25 g	10 min	5.2 %
Aroma (end of boil)	Chinook	20 g	5 min	5.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us	Ale	Dry	11 g	Fermentis