

powrót

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **5.3**
- 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 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (35.3%) | 81 % | 4 |
| Grain | Monachijski | 2.1 kg (49.4%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (11.8%) | 60 % | 3 |
| Sugar | cukier | 0.15 kg (3.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lotus | 22 g | 10 min | 16.6 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |