

resztkowe #1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **6.5**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (60%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (20%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 8 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |