

# symlton

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **20**
- SRM **3.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (76.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (10.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	30 g	15 min	7 %
Aroma (end of boil)	Huell Melon	20 g	15 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	CURACAO	30 g	Boil	15 min