

Test3 HPA słody - testujemy styl mieszany

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **11.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	0.5 kg (20.8%)	61 %	5
Grain	Oats, Flaked	0.2 kg (8.3%)	80 %	2
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	1.7 kg (70.8%)	80 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	50 min	7 %
Dry Hop	Mandarina Bavaria	20 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	---