

# W001@20220801

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (57.1%)	82 %	4
Grain	Viking Wheat Malt	1 kg (28.6%)	83 %	5
Grain	Oats, Flaked	0.5 kg (14.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	10 g	50 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	25 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis