

Seszyn

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.6**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|--------------|-------|-----|
| Grain | Weyermann - Eraclea | 4 kg (80%) | 81 % | 4 |
| Grain | Platki owsiane | 0.8 kg (16%) | 60 % | 3 |
| Adjunct | Maltodekstryna | 0.2 kg (4%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Mash | Zula | 50 g | 60 min | 9.6 % |
| Aroma (end of boil) | Elani | 50 g | 15 min | 5.7 % |
| Whirlpool | Hallertau Blanc | 100 g | 0 min | 11 % |
| Whirlpool | CRYO Simcoe | 25 g | 0 min | 11 % |
| Dry Hop | Nelson Sauvign | 100 g | 2 day(s) | 12.5 % |
| Dry Hop | CRYO Mosaic | 25 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |