

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **115**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (94.6%)	82 %	6
Grain	Viking melanoidynowy	0.2 kg (5.4%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	60 g	80 min	15.3 %
Dry Hop	Cascade	100 g	2 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	20 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech ir;andzki	3 g	Boil	15 min