

- Gravity **11 BLG**
- ABV ---
- IBU **33**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.291 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	6
Grain	Strzegom Karmel 150	0.15 kg (3.3%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.3%)	73 %	124.1
Grain	Płatki orkiszowe	0.2 kg (4.4%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	marynka	15 g	60 min	9.5 %
Boil	cascade	30 g	1 min	7.9 %
Boil	cascade	20 g	30 min	7.9 %
Dry Hop	cascade	70 g	7 day(s)	7.9 %
Dry Hop	simcoe	50 g	7 day(s)	12.8 %