herbatka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg *(88.4%)*	83 %	4
Sugar	Milk Sugar (Lactose)	0.12 kg *(4.1%)*	76.1 %	0
Grain	Karmelowy Czerwony	0.17 kg *(5.8%)*	75 %	59
Dry Extract	Dry Extract (DME) - Extra Light	0.05 kg *(1.7%)*	95 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	10 g	28 min	12.1 %
Boil	Cascade	10 g	28 min	6.6 %
Boil	Idaho 7	10 g	18 min	12.1 %
Boil	Cascade	10 g	18 min	6.6 %
Boil	Idaho 7	12 g	2 min	12.1 %
Boil	Cascade	12 g	2 min	6.6 %
Dry Hop	Idaho 7	18 g	7 day(s)	12.1 %
Dry Hop	Cascade	18 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis