Murzyn

- Gravity **13.6 BLG**
- ABV **---**
- IBU **---**
- SRM **8.2**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(45.5%)*	80 %	5
Grain	Strzegom Pilzneński	1.5 kg *(27.3%)*	80 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg *(9.1%)*	82 %	5
Grain	Karmelowy Czerwony	0.5 kg *(9.1%)*	75 %	59
Grain	Viking melanoidynowy	0.5 kg *(9.1%)*	75 %	60

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.