

IZOWE urodzinowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45.5%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (30.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Płatki owsiane	0.6 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %
Boil	Cascade	20 g	30 min	5.8 %
Boil	Citra	15 g	30 min	12.5 %
Boil	Cascade	10 g	10 min	5.8 %
Boil	Citra	5 g	10 min	12.5 %
Boil	Citra	5 g	1 min	12.5 %
Dry Hop	Cascade	20 g	7 day(s)	5.8 %
Dry Hop	Citra	25 g	7 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Odfermentowało do 2,5 Blg, nagazowanie 2,2, moc 5,9 %
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