

## 7blg puławski

---

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **25**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	0.5 kg (25%)	63 %	10
Grain	Viking Pale Ale malt	0.5 kg (25%)	80 %	5
Grain	Monachijski	1 kg (50%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	10 g	30 min	11 %
Boil	Puławski	20 g	10 min	6 %
Boil	Puławski	20 g	0 min	6 %
Dry Hop	Puławski	60 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Notes

- wyszło 14 litrów 9 blg czyli żeby rozrzedzić do 7 blg, trzeba dodać ok 4 litry wody  
*Aug 22, 2017, 11:05 AM*