

## #8

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **61**
- SRM **6.3**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (70%)	80 %	7
Grain	Pszeniczny	1 kg (10%)	85 %	4
Grain	Żytni	1 kg (10%)	85 %	8
Grain	Biscuit Malt	1 kg (10%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	40 g	60 min	13.4 %
Boil	Chinook	30 g	30 min	13.3 %
Boil	Equinox	10 g	10 min	13.4 %
Boil	Citra	30 g	5 min	14.2 %
Boil	Simcoe	30 g	10 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

### Notes

- Nowe us-05,  
Gęstwa us-04 ze stouta  
Jun 16, 2017, 11:32 PM