

# bareilly wine pół zasypu + polskie chmiele

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pół zasypu	5 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	14 %
Aroma (end of boil)	Oktawia	30 g	5 min	9 %
Aroma (end of boil)	Izabela	20 g	5 min	5.8 %
Dry Hop	Zula	60 g	3 day(s)	7 %
Dry Hop	Izabela	60 g	3 day(s)	5.8 %
Dry Hop	Oktawia	40 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---