

# Chmielowe

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **48**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 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	Viking Pale Ale malt	5 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	15.5 %
Aroma (end of boil)	Cascade PL	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	15 g	Boil	15 min

## Notes

- Piwo z wysłodzin po Barley Wine. Słód wrzucony, bo inaczej nie chciało mnie przepuścić dalej.  
*Mar 16, 2020, 3:34 PM*