

Dym nad pomarańczowym zagajnikiem II

- Gravity **12.4 BLG**
- ABV ---
- IBU **24**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- 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	Pale Ale	4 kg (80%)	85 %	6
Grain	Peat Smoked Malt	1 kg (20%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	110 g	15 min	4.8 %
Dry Hop	Pacifica (NZ)	40 g	7 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	70 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	80 g	Secondary	7 day(s)