

# Golarz Filip

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- Gravity **15.7 BLG**
- ABV ---
- IBU **72**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Weyermann pszeniczny jasny	1 kg (14.3%)	80 %	6
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11.6 %
Boil	Waimea	15 g	60 min	15.3 %
Boil	Pacific Gem	15 g	60 min	13.9 %
Boil	Dr Rudi	15 g	20 min	11.9 %
Boil	Rakau (NZ)	15 g	20 min	9.9 %
Boil	Waimea	15 g	0 min	15.3 %
Boil	Pacific Gem	15 g	0 min	13.9 %
Whirlpool	Dr Rudi	15 g	0 min	11.9 %
Whirlpool	Rakau (NZ)	15 g	0 min	9.9 %
Dry Hop	Waimea	20 g	6 day(s)	15.3 %
Dry Hop	Pacific Gem	20 g	6 day(s)	13.9 %
Dry Hop	Dr Rudi	20 g	6 day(s)	11.9 %
Dry Hop	Rakau (NZ)	20 g	6 day(s)	9.9 %