

# krzepki chorwat

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 1.5 kg (53.6%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1.3 kg (46.4%) | 79 %  | 22  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Summit     | 10 g   | 25 min | 17 %       |
| Boil    | Oktawia    | 10 g   | 15 min | 7.1 %      |
| Boil    | Perle      | 10 g   | 25 min | 7 %        |
| Boil    | Cascade PL | 5 g    | 7 min  | 5.2 %      |
| Boil    | Cascade PL | 7 g    | 15 min | 5.2 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |