

Książęce Polish HOPS

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **4.5**
- 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 **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (83.3%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (16.7%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------------|--------|----------|------------|
| Boil | książęcy Polish HOPS | 15 g | 60 min | 8 % |
| Boil | książęcy Polish HOPS | 20 g | 15 min | 8 % |
| Whirlpool | książęcy Polish HOPS | 70 g | 0 min | 8 % |
| Dry Hop | książęcy Polish HOPS | 70 g | 2 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |