

# Letkie

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **33**
- SRM **2.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (50%)	79 %	6
Grain	Pszoniczny	2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Aroma (end of boil)	Sorachi Ace	25 g	15 min	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wozem jestem	Ale	Liquid	900000000000 ml	fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	werbena cytrynowa	25 g	Boil	15 min
Flavor	liście kaffiru	20 g	Boil	15 min
Flavor	skórka pomarańczowa	20 g	Boil	15 min