

# LetniCzil

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- Gravity **4.3 BLG**
- ABV **1.6 %**
- IBU **39**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

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

## Fermentables

| Type  | Name    | Amount      | Yield | EBC |
|-------|---------|-------------|-------|-----|
| Sugar | Glukoza | 3 kg (100%) | 30 %  | 10  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Angus | 10 g   | 60 min | 10 %       |
| Boil                | Citra | 7 g    | 60 min | 12 %       |
| Boil                | lunga | 5 g    | 60 min | 11 %       |

## Extras

| Type   | Name    | Amount | Use for   | Time      |
|--------|---------|--------|-----------|-----------|
| Flavor | Cytryny | 8 g    | Secondary | 60 day(s) |
| Herb   | Imbir   | 999 g  | Boil      | 70 min    |

## Notes

- Cytrynowo imbirowa APA na nie ameryka:nskich chmielach bo po co  
*Feb 9, 2018, 4:56 PM*