

# Pagórowe 2018

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (9.4%)	79 %	10
Grain	Strzegom Pszeniczny	0.2 kg (3.8%)	81 %	6
Grain	Żytni	0.2 kg (3.8%)	85 %	8
Grain	Płatki pszeniczne	0.2 kg (3.8%)	85 %	3
Grain	Płatki owsiane	0.2 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Calypso	10 g	20 min	13 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Calypso	10 g	5 min	13 %
Boil	Citra	10 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale