

# Promyczek

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **52**
- SRM ---
- 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 **8 %/h**
- Boil size **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	bruntal ekstrakt słodowy jasny	3.4 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Simcoe	10 g	60 min	11.5 %
Boil	Simcoe	10 g	30 min	11.5 %
Boil	Chinook	10 g	30 min	8.5 %
Boil	Simcoe	10 g	10 min	11.5 %
Boil	Chinook	10 g	10 min	8.5 %

## Notes

- BLG po chmieleniu 13  
8.07.2019r.  
złanie na cichą:  
chmielenie na zimno:  
butelkowanie:  
*Jul 9, 2019, 3:16 PM*