

# Sen Nocy Letniej

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **5.1**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (46.5%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.3 kg (7%)    | 81 %  | 6   |
| Grain | Strzegom Wiedeński  | 1.6 kg (37.2%) | 79 %  | 10  |
| Grain | Strzegom Karmel 30  | 0.4 kg (9.3%)  | 75 %  | 30  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Galaxy   | 5 g    | 60 min   | 15 %       |
| Boil    | Motueka  | 20 g   | 15 min   | 7 %        |
| Boil    | Amarillo | 20 g   | 10 min   | 9.5 %      |
| Dry Hop | Galaxy   | 25 g   | 7 day(s) | 15 %       |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP039 - Nottingham Ale Yeast | Ale  | Liquid | 11 ml  | White Labs |