

# smocza głowa

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **10.7**
- Style **American Amber 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 **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (73.6%)	81 %	4
Grain	Monachijski	0.8 kg (18.4%)	80 %	16
Grain	Strzegom Karmel 150	0.25 kg (5.7%)	75 %	150
Grain	Strzegom Karmel 600	0.1 kg (2.3%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Sybilla	10 g	15 min	3.5 %
Boil	Lublin (Lubelski)	25 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis