

# Zimna Brew

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (46.3%)	80 %	5
Grain	Pszeniczny	2.5 kg (41.3%)	85 %	4
Grain	Abbey Castle	0.25 kg (4.1%)	80 %	45
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	13 %
Boil	Cascade	10 g	20 min	6 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---

## Notes

- dodam na wyłączonym palniku mosaic i galaxy z zamrazarki  
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