Tiiiii

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	1 kg *(50%)*	79 %	7
Grain	Strzegom Monachijski typ I	1 kg *(50%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	9.7 %
Boil	Centennial	10 g	15 min	9.7 %
Boil	Citra	5 g	15 min	14.2 %
Aroma (end of boil)	Centennial	5 g	0 min	9.7 %
Aroma (end of boil)	Citra	5 g	0 min	14.2 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %
Dry Hop	Centennial	6.1 g	3 day(s)	9.7 %
Dry Hop	Citra	7.9 g	3 day(s)	14.2 %
Dry Hop	Lublin (Lubelski)	10 g	3 day(s)	4 %
Dry Hop	Chinook	6 g	3 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	2.6 g	Gozdawa
Mogło być zbyt mało drożdży - infekcja				

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	15 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- I próba - Najprawdopodobniej zakażone. Mocno mętne.
  Apr 3, 2018, 1:59 PM