Dym nad pomarańczowym zagajnikiem

- Gravity **12.1 BLG**
- ABV **---**
- IBU **24**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg *(72.7%)*	80 %	4
Grain	Peat Smoked Malt	1.5 kg *(27.3%)*	74 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	110 g	15 min	4.8 %
Dry Hop	Pacifica (NZ)	40 g	7 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	curacao skórka	20 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	80 g	Secondary	7 day(s)

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