Żart tropików

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **68**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(81.3%)*	80 %	6
Grain	Płatki owsiane	1 kg *(16.3%)*	85 %	3
Grain	Acid Malt	0.15 kg *(2.4%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	12.9 %
Aroma (end of boil)	Cascade PL	20 g	18 min	5.2 %
Aroma (end of boil)	Chinook	20 g	18 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	18 min	13.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Aframon	5 g	Boil	18 min
Spice	Curacao	14 g	Boil	18 min
Spice	Trawa cytrynowa	9 g	Boil	18 min

Notes

- Dodaj 19l wody do wysładzania
  Dec 21, 2018, 4:29 AM

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