#85 Dżeeeem!

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	No. 19 Floor Malt 5,5-7,5 EBC Maris Otter Crisp	4 kg *(90.9%)*	79 %	6.5
Grain	Słód Caramunich Typ II Weyermann 110-130 EBC	0.2 kg *(4.5%)*	73 %	120
Grain	Cara Blonde - Castle Malting 20 EBC	0.2 kg *(4.5%)*	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2018 granulat	30 g	60 min	4 %
Boil	Pacifica NZ 2019 granulat	30 g	30 min	3.6 %
Aroma (end of boil)	Pacifica NZ 2019 granulat	15 g	10 min	3.6 %
Dry Hop	Pacifica NZ 2019 granulat	105 g	7 day(s)	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66 Hophead Ale	Ale	Dry	10.5 g	Mangrove Jack's

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