

# Drobinka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.6 kg (42.1%) | 80 %  | 4   |
| Grain | Viking Pale Ale     | 1 kg (26.3%)   | 80 %  | 6   |
| Grain | Pszeniczny          | 1.2 kg (31.6%) | 85 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 10 min   | 15.5 %     |
| Boil    | Motueka                | 10 g   | 10 min   | 7 %        |
| Boil    | Cascade                | 20 g   | 10 min   | 6 %        |
| Dry Hop | Citra                  | 50 g   | 3 day(s) | 12 %       |
| Dry Hop | Cascade                | 30 g   | 3 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 8 g    | Fermentis  |