

#24 Lekka Marynka Mozaikowa v2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **10.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.2 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 68 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 8.5 % |
| Boil | Mosaic szyszka | 10 g | 30 min | 13.4 % |
| Boil | Marynka | 10 g | 15 min | 8.5 % |
| Aroma (end of boil) | Mosaic szyszka | 10 g | 10 min | 13.4 % |
| Dry Hop | Mosaic szyszka | 30 g | 5 day(s) | 13.4 % |
| Dry Hop | Marynka | 30 g | 3 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Ewentualnie jeszcze 50g jakiegoś chmielu na zimno.
Nov 9, 2018, 12:54 PM