

## Hop ze wsi

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (44.4%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński        | 1 kg (22.2%)   | 80 %  | 4   |
| Grain | Pszeniczny                 | 0.5 kg (11.1%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.1%) | 79 %  | 16  |
| Grain | Carahell                   | 0.5 kg (11.1%) | 77 %  | 26  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 50 g   | 70 min | 5 %        |
| Boil                | Lublin (Lubelski) | 15 g   | 45 min | 5 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 1 min  | 5 %        |

### Notes

- Dzikie chmiel z Więckowic  
*Jan 20, 2023, 11:53 AM*