

# Jak dzik w sosnę

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **13.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (34.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (19%)	79 %	16
Grain	Viking Pale Ale malt	1.4 kg (26.7%)	80 %	5
Grain	Weyermann Caramunich 3	0.3 kg (5.7%)	76 %	150
Grain	Caraaroma	0.25 kg (4.8%)	78 %	400
Grain	Oats, Flaked	0.5 kg (9.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	18 g	60 min	15.5 %
Boil	Oktawia	20 g	10 min	9 %
Boil	Oktawia	30 g	0 min	7.1 %
Dry Hop	Amarillo	32 g	2 day(s)	9.5 %
Dry Hop	Oktawia	50 g	2 day(s)	7.1 %