

## PEG (polish earl grey)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.8**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	1.8 kg (50%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	earl grey	40 g	Secondary	3 day(s)

### Notes

- 21 litrów 11 blg  
400 ml świeżego soku z cytryny gotowany na wolnym ogniu na 17 l piwka  
spora kwasowość przy butelkowaniu 14.12.2018  
Nov 15, 2018, 11:48 PM