

# Płatki Zimejki

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **4.3**
- Style **Belgian 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	3 kg (54.5%)	80 %	5
Grain	Pszeniczny Viking Malt	2 kg (36.4%)	82 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer tradition DE	30 g	60 min	5 %
Aroma (end of boil)	Wai-iti (NZ)	30 g	15 min	1.6 %
Boil	Lomik PL	10 g	15 min	4.6 %
Dry Hop	Amarillo USA	30 g	5 day(s)	9.8 %
Aroma (end of boil)	Centennial USA	24 g	15 min	8.5 %
Aroma (end of boil)	Mosaic USA	10 g	15 min	10.4 %
Aroma (end of boil)	Amarillo USA	6 g	15 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	---