

# Strzegom wiedeński i pale ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **5.6**

## 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name               | Amount     | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (50%) | 79 %  | 10  |
| Grain | Strzegom Pale Ale  | 2 kg (50%) | 79 %  | 6   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Mosaic    | 20 g   | 60 min | 10 %       |
| Boil    | Sovereign | 15 g   | 15 min | 6.1 %      |