

Świerkowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (71.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.65 kg (12.6%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (7.8%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 30 g | --- | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Flavor | Pędy sosny | 100 g | Boil | 10 min |

Notes

- Dodatkowo pędów do ustalenia
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