

# Chmielowe

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **48**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | --- % | --- |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Topaz      | 20 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Cascade PL | 20 g   | 15 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | ---        |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 15 g   | Boil    | 15 min |

## Notes

- Piwo z wysłodzin po Barley Wine. Słód wrzucony, bo inaczej nie chciało mnie przepuścić dalej.  
*Mar 16, 2020, 3:34 PM*