

Chmielu za 100zł :P

- Gravity **20.7 BLG**
- ABV ---
- IBU **120**
- SRM **8.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale | 4.5 kg (52.9%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 3 kg (35.3%) | 79 % | 10 |
| Grain | Weyermann pszeniczny jasny | 1 kg (11.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 50 min | 13 % |
| Boil | Mosaic | 30 g | 45 min | 11.7 % |
| Boil | Centennial | 30 g | 35 min | 10 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Cascade | 30 g | 25 min | 6 % |
| Boil | Chinook | 20 g | 20 min | 13 % |
| Boil | Mosaic | 20 g | 15 min | 11.7 % |
| Boil | Centennial | 20 g | 10 min | 10 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Dry Hop | Citra | 20 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | --- |