

Coś ciekawego

- Gravity **19.5 BLG**
- ABV ---
- IBU **82**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pale Ale | 3 kg (42.9%) | 80 % | 4 |
| Grain | Wiede | 2 kg (28.6%) | --- % | --- |
| Grain | Pszeniczny | 2 kg (28.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Mosaic | 30 g | 5 min | 10 % |
| Boil | Mosaic | 30 g | 30 min | 10 % |
| Boil | Mosaic | 40 g | 45 min | 10 % |
| Boil | Amarillo | 30 g | 53 min | 9.5 % |
| Dry Hop | Amarillo | 20 g | 2 day(s) | 9.5 % |

Yeasts

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

Notes

- BLG wyszło 14 niestety :(
Apr 27, 2016, 3:45 PM