

# gmpa

- Gravity **31705.9 BLG**
- ABV **-205.4 %**
- IBU ---
- SRM **136.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	50 kg (27.5%)	80 %	5
Grain	Pszeniczny	10 kg (5.5%)	80 %	4
Grain	karmelowy 400	2 kg (1.1%)	70 %	400
Grain	karmelowy 8	15 kg (8.2%)	75 %	8
Grain	Strzegom Wiedeński	105 kg (57.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	400 g	60 min	11.5 %
Aroma (end of boil)	Mandarina Bavaria	1000 g	15 min	8 %
Whirlpool	Mandarina Bavaria	2000 g	10 min	8 %
Dry Hop	Mandarina Bavaria	3000 g	7 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis

## Notes

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FERMENTACJA - 18,0stC  
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- Leżakowanie standard  
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