

GORYCZ KROWY NA HAWAJACH

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **74**
- SRM **6.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	5 kg (58.8%)	79 %	6
Grain	Słód Colorado Honig	2 kg (23.5%)	79 %	6
Sugar	Milk Sugar (Lactose)	0.5 kg (5.9%)	76.1 %	0
Grain	Słód owsiany Fawcett	0.5 kg (5.9%)	61 %	5
Grain	Red X	0.5 kg (5.9%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Boil	Cascade	25 g	30 min	6 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %
Whirlpool	Cascade	50 g	5 min	6 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Ananasowa i mango	500 g	Secondary	7 day(s)