

# Jabłonia

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                         | Amount       | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Pilzneński                   | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Viking Malt Wędzony Jabłonia | 1 kg (16.7%) | 82 %  | 10  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 10 %       |
| Boil                | Chinook           | 30 g   | 60 min | 13 %       |
| Aroma (end of boil) | Cascade           | 20 g   | 15 min | 6 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |