

# Kąsacz bagienny

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **56**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (58.1%)	84 %	6
Grain	Strzegom Pszeniczny	1 kg (23.3%)	79 %	6
Grain	Strzegom Monachijski typ I	0.2 kg (4.7%)	79 %	16
Grain	Zakwaszający	0.2 kg (4.7%)	79 %	5
Grain	Płatki owsiane	0.4 kg (9.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	40 min	14 %
Boil	Centennial	30 g	10 min	9.7 %
Boil	Falconer's flight	30 g	5 min	10.7 %
Aroma (end of boil)	Chinook	10 g	0 min	13.7 %

## Yeasts

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