

# krzepki chorwat

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (53.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1.3 kg (46.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	25 min	17 %
Boil	Oktawia	10 g	15 min	7.1 %
Boil	Perle	10 g	25 min	7 %
Boil	Cascade PL	5 g	7 min	5.2 %
Boil	Cascade PL	7 g	15 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---