

# Na domowych chmielach

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Żytni	0.5 kg (7.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6 %
Boil	Marynka	50 g	10 min	6 %