

Promyczek

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **52**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | bruntal ekstrakt słodowy jasny | 3.4 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Simcoe | 10 g | 60 min | 11.5 % |
| Boil | Simcoe | 10 g | 30 min | 11.5 % |
| Boil | Chinook | 10 g | 30 min | 8.5 % |
| Boil | Simcoe | 10 g | 10 min | 11.5 % |
| Boil | Chinook | 10 g | 10 min | 8.5 % |

Notes

- BLG po chmieleniu 13
8.07.2019r.
złanie na cichą:
chmielenie na zimno:
butelkowanie:
Jul 9, 2019, 3:16 PM