

# Szczecin

- Gravity **14.4 BLG**
- ABV ---
- IBU **28**
- SRM **7.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (57.7%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Adjunct	płatki pszenne błyskawiczne	0.2 kg (3.8%)	--- %	---
Grain	Weyermann - Pale Ale Malt	1 kg (19.2%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	38 min	4 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Boil	Chinook	7 g	60 min	13 %
Dry Hop	Lublin (Lubelski)	30 g	7 day(s)	4 %
Boil	Lublin (Lubelski)	10 g	18 min	4 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	rumianek	12 g	Boil	5 min
Herb	koper włoski	12 g	Boil	5 min