

# Zimna Brew

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (46.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 2.5 kg (41.3%) | 85 %  | 4   |
| Grain | Abbey Castle         | 0.25 kg (4.1%) | 80 %  | 45  |
| Grain | Płatki owsiane       | 0.5 kg (8.3%)  | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Chinook           | 15 g   | 50 min | 13 %       |
| Boil    | Cascade           | 10 g   | 20 min | 6 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 20 min | 4 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | ---        |

## Notes

- dodam na wyłączonym palniku mosaic i galaxy z zamrazarki  
Nov 24, 2017, 5:48 PM