

Piwo Tom Kha

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Adjunct	Płatki ryżowe	1 kg (16.7%)	50 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	10 g	Boil	10 min
Flavor	Galangal	1 g	Boil	10 min
Flavor	Limonka	1 g	Boil	10 min
Spice	Kafir	3 g	Boil	10 min
Herb	Trawa cytrynowa	10 g	Secondary	7 day(s)
Spice	Macerowany kokos	100 g	Secondary	7 day(s)