

# Antonina

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- Gravity **12.1 BLG**
- ABV ---
- IBU **42**
- SRM **11.1**
- Style **American 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 **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	90 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	11.5 g	60 min	12 %
Boil	Challenger	11.5 g	60 min	5.9 %
Boil	Fuggles	50 g	25 min	5.5 %
Dry Hop	Fuggles	50 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa

## Notes

- Ekstrat początkowy 11%  
Dolana woda ok 8l  
Chmielone w ponczochach (gotowanie)  
na zimno zamiast fuggles poszło 50g Mosaica, luzem.

po cichej: mętne, wyraźny aldehyd, goryczki niemal brak.  
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