

## ch wi co 2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM ---

### 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	barley pale ale	3.5 kg (67.3%)	--- %	---
Liquid Extract	barley żytni	1.2 kg (23.1%)	--- %	---
Sugar	cukier	0.5 kg (9.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnat	10 g	60 min	11.2 %
First Wort	Magnum	10 g	20 min	13.5 %
Boil	Magnat	10 g	20 min	11.2 %
Aroma (end of boil)	Cascade PL	50 g	3 min	5.2 %
Aroma (end of boil)	Southern Cross	40 g	3 min	14 %
Boil	Southern Cross	10 g	20 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Notes

- warka testowa .. nie polecam próbować ..przynajmniej na razie  
Sep 3, 2024, 10:33 AM