

# CHMIELOWA SŁODYCZ

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (80%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (20%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3.4 %
Mash	Crystal	30 g	45 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---