

## Dzień jak codzień

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **7.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (21.1%)	79 %	6
Grain	Pilzneński	2 kg (42.1%)	81 %	4
Grain	Biscuit Malt	0.25 kg (5.3%)	79 %	45
Grain	Pszeniczny	1 kg (21.1%)	85 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (10.5%)	81 %	53

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	50 min	8 %
Boil	Mosaic	15 g	50 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Nelson Sauvin	10 g	3 day(s)	11 %
Dry Hop	Ekuanot	50 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis