

Golarz Filip

- Gravity **15.7 BLG**
- ABV ---
- IBU **72**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 1 kg (14.3%) | 80 % | 6 |
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Iunga | 25 g | 60 min | 11.6 % |
| Boil | Waimea | 15 g | 60 min | 15.3 % |
| Boil | Pacific Gem | 15 g | 60 min | 13.9 % |
| Boil | Dr Rudi | 15 g | 20 min | 11.9 % |
| Boil | Rakau (NZ) | 15 g | 20 min | 9.9 % |
| Boil | Waimea | 15 g | 0 min | 15.3 % |
| Boil | Pacific Gem | 15 g | 0 min | 13.9 % |
| Whirlpool | Dr Rudi | 15 g | 0 min | 11.9 % |
| Whirlpool | Rakau (NZ) | 15 g | 0 min | 9.9 % |
| Dry Hop | Waimea | 20 g | 6 day(s) | 15.3 % |
| Dry Hop | Pacific Gem | 20 g | 6 day(s) | 13.9 % |
| Dry Hop | Dr Rudi | 20 g | 6 day(s) | 11.9 % |
| Dry Hop | Rakau (NZ) | 20 g | 6 day(s) | 9.9 % |