

Hop ze wsi

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **4.6**
- 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)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.1%)	79 %	16
Grain	Carahell	0.5 kg (11.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	70 min	5 %
Boil	Lublin (Lubelski)	15 g	45 min	5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	5 %

Notes

- Dzikie chmiel z Więckowic
Jan 20, 2023, 11:53 AM