

Jakieś tam apa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **99**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (93.3%) | 80 % | 5 |
| Grain | Pszoniczny | 0.5 kg (6.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | Marynka | 30 g | 40 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 40 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |
| Boil | Cascade | 30 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | zest z pomarańczy | 10 g | Boil | 5 min |
| Flavor | zest z pomarańczy | 20 g | Secondary | 3 day(s) |

Notes

- Ciekawe co z tego wyjdzie :D
Mar 27, 2018, 10:15 AM