

## Ostatnie podrygi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	2 kg (100%)	79 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	12.8 %
Boil	Centennial	8 g	20 min	9.7 %
Boil	Extra Styrian Dana	10 g	5 min	13.2 %
Aroma (end of boil)	Centennial	2 g	0 min	9.7 %
Dry Hop	Centennial	10 g	3 day(s)	9.7 %
Dry Hop	Extra Styrian Dana	10 g	---	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	4 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	20 min

### Notes

- I próba infekcja - 1 butelka była ok  
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