

# Pale Ale Żytnio-Pszeniczne xD

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **12**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.5 kg (30.6%)	85 %	14
Grain	Pszeniczny	1.5 kg (30.6%)	85 %	4
Grain	Special W	0.4 kg (8.2%)	75 %	280
Grain	Strzegom Wiedeński	1.5 kg (30.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Boil	Marynka	15 g	5 min	8 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	10.1 %
Dry Hop	Huell Melon	50 g	3 day(s)	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Notes

- 90 g łuski ryżowej dla poprawy wydajności  
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