

Pogrom

- Gravity **11.4 BLG**
- ABV ---
- IBU **31**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Best Maltz Wiedeński | 4 kg (85.1%) | 80 % | 8 |
| Grain | Best Maltz Carahell | 0.3 kg (6.4%) | 77 % | 26 |
| Grain | Best Maltz - Oat Malt | 0.2 kg (4.3%) | 78 % | 2 |
| Grain | Best Maltz - Chit Malt | 0.2 kg (4.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Equinox | 5 g | 60 min | 13.1 % |
| Boil | Equinox | 10 g | 50 min | 13.1 % |
| Boil | Cascade | 10 g | 20 min | 6 % |
| Boil | Cascade | 10 g | 1 min | 6 % |
| Boil | Rakau (NZ) | 15 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|---------|--------|
| Flavor | Trawa cytrynowa | 15 g | Boil | 10 min |
| Fining | Mech irlandzki | 10 g | Boil | 10 min |
| Flavor | Zmielone liście limonki | 4 g | Boil | 10 min |
| Other | Pożywka dla drożdży | 2 g | Boil | 5 min |

Notes

- 6 dni - burzliwa

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

8 cicha (ostatnie 3 chmielone na zimno)
May 1, 2016, 2:29 PM