

Sen Nocy Letniej

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (46.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (7%)	81 %	6
Grain	Strzegom Wiedeński	1.6 kg (37.2%)	79 %	10
Grain	Strzegom Karmel 30	0.4 kg (9.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Boil	Motueka	20 g	15 min	7 %
Boil	Amarillo	20 g	10 min	9.5 %
Dry Hop	Galaxy	25 g	7 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP039 - Nottingham Ale Yeast	Ale	Liquid	11 ml	White Labs