

Ślizga dzida

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **45.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 0.5 kg (5.2%) | 85 % | 5 |
| Grain | Pilzneński | 5.6 kg (58.3%) | 81 % | 4 |
| Grain | Monachijski Ciemny Steinbach | 2 kg (20.8%) | 80 % | 22 |
| Grain | strzegom Pale Ale malt | 1.5 kg (15.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Magnum | 30 g | 10 min | 11 % |
| Boil | Magnat | 30 g | 10 min | 14 % |
| Boil | Marynka | 30 g | 45 min | 8 % |
| Boil | Citra | 20 g | 10 min | 14.1 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 14.1 % |
| Dry Hop | Magnat | 30 g | 7 day(s) | 14 % |
| Dry Hop | Lublin (Lubelski) | 20 g | 7 day(s) | 5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |
| Fining | mech irlandzki | 5 g | Boil | 10 min |
| Flavor | pędy sosny | 800 g | Boil | 30 min |