

Tomahawk Minstrel Hood

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **106**
- SRM **35.9**
- Style **American Amber 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|-------------|-------|-----|
| Liquid Extract | barley ekstrakt jęczmieny 3 | 4 kg (100%) | --- % | 188 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 15.5 % |
| Aroma (end of boil) | minstrel | 20 g | 20 min | 4.9 % |
| Aroma (end of boil) | minstrel | 10 g | 5 min | 4.9 % |
| Dry Hop | Mount Hood | 30 g | 7 day(s) | 5.5 % |

Notes

- Za krótko wygotowałem ekstrakt
Mar 23, 2018, 5:32 PM