

# Warszawski AleChmielak (aleChmielak)

- Gravity **11.9 BLG**
- ABV ---
- IBU **48**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	0.96 kg (69.7%)	80 %	4
Liquid Extract	Monachijski	0.3 kg (21.8%)	80 %	16
Grain	Weyermann - Carapils	0.117 kg (8.5%)	40 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	9 %
Boil	Lublin (Lubelski)	16 g	30 min	4 %
Aroma (end of boil)	Hallertau	16 g	7 min	4 %
Aroma (end of boil)	Oktawia	10 g	7 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	gozdawa

## Notes

- Identyczne piwo powtórzyć jako lager, ale dochmilić na zimno.  
*Jan 14, 2017, 12:18 PM*