

## ch wi co

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **8.1**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Castle Pale Ale	3.5 kg (59.3%)	80 %	8
Liquid Extract	Strzegom Karmel 30	2.4 kg (40.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	11.2 %
Boil	Magnum	5 g	60 min	13.5 %
Boil	Magnat	10 g	30 min	11.2 %
Boil	Magnum	10 g	30 min	13.5 %
Boil	Galaxy	10 g	30 min	15 %
Boil	Cascade PL	10 g	30 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	25 g	Fermentis