

## Coś ciekawego

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- Gravity **19.5 BLG**
- ABV ---
- IBU **82**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (42.9%)	80 %	4
Grain	Wiede	2 kg (28.6%)	--- %	---
Grain	Pszeniczny	2 kg (28.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	5 min	10 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Mosaic	40 g	45 min	10 %
Boil	Amarillo	30 g	53 min	9.5 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- BLG wyszło 14 niestety :(  
*Apr 27, 2016, 3:45 PM*