

# Jałowiec - kozi bobek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **15.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Karmelowy żytni Strzegom	1.5 kg (20%)	75 %	150
Grain	Monachijski	1 kg (13.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Endeavour	50 g	5 day(s)	7.5 %
Boil	Promin	50 g	10 min	5.5 %
Boil	Bullion	50 g	25 min	7.75 %
Boil	Bullion	50 g	10 min	7.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	jałowiec	150 g	Boil	15 min
Herb	hibiskus suszony	20 g	Secondary	5 day(s)