

# LetniCzil

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- Gravity **4.3 BLG**
- ABV **1.6 %**
- IBU **39**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Glukoza	3 kg (100%)	30 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Angus	10 g	60 min	10 %
Boil	Citra	7 g	60 min	12 %
Boil	lunga	5 g	60 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cytryny	8 g	Secondary	60 day(s)
Herb	Imbir	999 g	Boil	70 min

## Notes

- Cytrynowo imbirowa APA na nie ameryka:nskich chmielach bo po co  
*Feb 9, 2018, 4:56 PM*