

Letnie przesilenie czyli naduś mnie

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **29**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (71.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.3 kg (7.1%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.2 kg (4.8%) | 61 % | 5 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (4.8%) | 75 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (7.1%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (4.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|-----------|------------|
| Boil | Nectaron | 10 g | 60 min | 9.9 % |
| Whirlpool | Nectaron | 90 g | 10 min | 9.9 % |
| Dry Hop | Nectaron | 50 g | 14 day(s) | 9.9 % |
| Dry Hop | Nectaron | 50 g | 2 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M66 | Ale | Dry | 10.5 g | Mangrove Jack's |