

Pale Ale Żytnio-Pszeniczne xD

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **12**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Żytni | 1.5 kg (30.6%) | 85 % | 14 |
| Grain | Pszeniczny | 1.5 kg (30.6%) | 85 % | 4 |
| Grain | Special W | 0.4 kg (8.2%) | 75 % | 280 |
| Grain | Strzegom Wiedeński | 1.5 kg (30.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 8 % |
| Boil | Marynka | 15 g | 5 min | 8 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 10.1 % |
| Dry Hop | Huell Melon | 50 g | 3 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Notes

- 90 g łuski ryżowej dla poprawy wydajności
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