

# Szybki ALE z herbatą

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (78.9%)	60 %	6
Grain	Pszeniczny	0.2 kg (6.3%)	60 %	4
Grain	Płatki owsiane	0.4 kg (12.6%)	60 %	3
Grain	Strzegom Karmel 300	0.07 kg (2.2%)	60 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	8.7 %
Aroma (end of boil)	Sterling	10 g	2 min	7.6 %
Dry Hop	Sterling	10 g	2 day(s)	7.6 %
Aroma (end of boil)	Simcoe	7 g	2 min	13.2 %
Aroma (end of boil)	Lomik	10 g	2 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata	28 g	Secondary	2 day(s)

## Notes

- zeszło do 0.5 butelkowane 14.10  
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