

Tiiii

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Słód Pale Ale (Strzegom) | 1 kg (50%) | 79 % | 7 |
| Grain | Strzegom Monachijski typ I | 1 kg (50%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Centennial | 5 g | 60 min | 9.7 % |
| Boil | Centennial | 10 g | 15 min | 9.7 % |
| Boil | Citra | 5 g | 15 min | 14.2 % |
| Aroma (end of boil) | Centennial | 5 g | 0 min | 9.7 % |
| Aroma (end of boil) | Citra | 5 g | 0 min | 14.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 0 min | 4 % |
| Dry Hop | Centennial | 6.1 g | 3 day(s) | 9.7 % |
| Dry Hop | Citra | 7.9 g | 3 day(s) | 14.2 % |
| Dry Hop | Lublin (Lubelski) | 10 g | 3 day(s) | 4 % |
| Dry Hop | Chinook | 6 g | 3 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 2.6 g | Gozdawa |

Mogło być zbyt mało drożdży - infekcja

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 15 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- I próba - Najprawdopodobniej zakażone. Mocno mętne.
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