

## #24 Lekka Marynka Mozaikowa v2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **10.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19.2 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	68 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.5 %
Boil	Mosaic szyszka	10 g	30 min	13.4 %
Boil	Marynka	10 g	15 min	8.5 %
Aroma (end of boil)	Mosaic szyszka	10 g	10 min	13.4 %
Dry Hop	Mosaic szyszka	30 g	5 day(s)	13.4 %
Dry Hop	Marynka	30 g	3 day(s)	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

- Ewentualnie jeszcze 50g jakiegoś chmielu na zimno.  
*Nov 9, 2018, 12:54 PM*