

# ch wi co

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **32**
- SRM **232.4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

| Type           | Name            | Amount         | Yield | EBC  |
|----------------|-----------------|----------------|-------|------|
| Liquid Extract | barley pale ale | 3 kg (45.5%)   | 80 %  | 8    |
| Liquid Extract | barley ciemny   | 2.4 kg (36.4%) | 75 %  | 6000 |
| Liquid Extract | barley amber    | 1.2 kg (18.2%) | 75 %  | 38   |

## Hops

| Use for             | Name           | Amount | Time   | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil                | Magnat         | 5 g    | 60 min | 11.2 %     |
| Boil                | Magnum         | 5 g    | 60 min | 13.5 %     |
| Boil                | Magnat         | 15 g   | 20 min | 11.2 %     |
| Boil                | Magnum         | 15 g   | 20 min | 13.5 %     |
| Aroma (end of boil) | Southern Cross | 50 g   | 2 min  | 14 %       |
| Aroma (end of boil) | Cascade PL     | 50 g   | 2 min  | 5.2 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 23 g   | Fermentis  |

## Notes

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Sep 3, 2024, 10:34 AM