

# Chrobot Jeża

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5 kg (87%)     | 80 %  | 6   |
| Grain | Carabelge             | 0.3 kg (5.2%)  | 80 %  | 30  |
| Grain | Płatki owsiane        | 0.3 kg (5.2%)  | 85 %  | 3   |
| Grain | Pszeniczny            | 0.15 kg (2.6%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 20 g   | 60 min | 9.5 %      |
| Boil                | Amarillo | 20 g   | 30 min | 9.5 %      |
| Boil                | Amarillo | 20 g   | 15 min | 9.5 %      |
| Aroma (end of boil) | Amarillo | 30 g   | 0 min  | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |