

Czyszczenie magazynu Warka Nr 9

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **51**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (73.8%) | 79 % | 6 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.3%) | 75 % | 50 |
| Grain | Strzegom Pilznieński | 1.2 kg (19.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (3.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Sterling | 34 g | 40 min | 4.5 % |
| Boil | Target | 15 g | 40 min | 10.5 % |
| Boil | Willamette | 20 g | 10 min | 5.2 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |