

Henrykowe

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński | 3 kg (82.2%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.25 kg (6.8%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.4 kg (11%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 30 g | 40 min | 9.5 % |
| Dry Hop | Oktawia | 50 g | 2 day(s) | 7.8 % |
| Dry Hop | lunga | 20 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|--------|------------|
| oyl 057 | Ale | Liquid | 50 ml | --- |