

# Letkie

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **33**
- SRM **2.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (50%) | 79 %  | 6   |
| Grain | Pszoniczny        | 2 kg (50%) | 85 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Marynka     | 30 g   | 60 min | 8 %        |
| Aroma (end of boil) | Sorachi Ace | 25 g   | 15 min | 13.8 %     |

## Yeasts

| Name         | Type | Form   | Amount          | Laboratory       |
|--------------|------|--------|-----------------|------------------|
| wozem jestem | Ale  | Liquid | 900000000000 ml | fermentum mobile |

## Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Flavor | werbena cytrynowa   | 25 g   | Boil    | 15 min |
| Flavor | liście kaffiru      | 20 g   | Boil    | 15 min |
| Flavor | skórka pomarańczowa | 20 g   | Boil    | 15 min |