

nowa anglia

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **65**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.3 kg (55.1%)	78 %	6
Grain	Oats, Malted	0.411 kg (17.4%)	80 %	2
Grain	Briess - Wheat Malt, White	0.65 kg (27.5%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	8 g	40 min	10 %
Boil	Amarillo	18 g	15 min	9.5 %
Boil	Mandarina Bavaria	18 g	15 min	10 %
Boil	Mosaic	8 g	20 min	10 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %
Dry Hop	Mandarina Bavaria	15 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale

Notes

- trawa cytrynowa gotowana 20min, temp zadania drozdzy 15.6C
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