

# Pachnidełko

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **5.7**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (90.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.3 kg (4.5%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.5%)	75 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.5 %
Boil	Marynka	20 g	30 min	7.2 %
Boil	Cascade PL	20 g	10 min	4 %
Boil	Cascade PL	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile
Starter ok 900ml				