

Pifo Kierowcy

- Gravity **6.6 BLG**
- ABV ---
- IBU **39**
- SRM **14.3**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (28.6%)	79 %	6
Grain	Caramunich III 5-10%	0.5 kg (14.3%)	73 %	150
Grain	Żytni	1 kg (28.6%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg (14.3%)	75 %	150
Grain	Strzegom Pszeniczny	0.5 kg (14.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Citra	20 g	20 min	12 %
Aroma (end of boil)	Marynka	20 g	20 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Marynka	30 g	0 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Marynka	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Trawa Cytrynowa	30 g	Boil	0 min