

# Pogrom

- Gravity **11.4 BLG**
- ABV ---
- IBU **31**
- SRM **6.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Maltz Wiedeński	4 kg (85.1%)	80 %	8
Grain	Best Maltz Carahell	0.3 kg (6.4%)	77 %	26
Grain	Best Maltz - Oat Malt	0.2 kg (4.3%)	78 %	2
Grain	Best Maltz - Chit Malt	0.2 kg (4.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	60 min	13.1 %
Boil	Equinox	10 g	50 min	13.1 %
Boil	Cascade	10 g	20 min	6 %
Boil	Cascade	10 g	1 min	6 %
Boil	Rakau (NZ)	15 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	15 g	Boil	10 min
Fining	Mech irlandzki	10 g	Boil	10 min
Flavor	Zmielone liście limonki	4 g	Boil	10 min
Other	Pożywka dla drożdży	2 g	Boil	5 min

## Notes

- 6 dni - burzliwa

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

8 cicha (ostatnie 3 chmielone na zimno)  
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