

# Pokrzywka

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **4.5**
- Style **American Pale Ale**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (40%)	80 %	4
Grain	Briess - Pale Ale Malt	3 kg (60%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	45 min	13.2 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Boil	East Kent Goldings	10 g	60 min	5.1 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Pokrzywa	100 g	Boil	15 min