

# Ślizga dzida

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (5%)	85 %	5
Grain	Pilzneński	5.6 kg (55.4%)	81 %	4
Grain	Monachijski Ciemny Steinbach	2 kg (19.8%)	80 %	22
Grain	strzegom Pale Ale malt	2 kg (19.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	12 min	11 %
Boil	Magnat	30 g	12 min	14 %
Boil	Marynka	30 g	40 min	8 %
Boil	Citra	20 g	15 min	14.1 %
Dry Hop	Citra	30 g	7 day(s)	14.1 %
Dry Hop	Magnat	30 g	7 day(s)	14 %
Dry Hop	Lublin (Lubelski)	20 g	7 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	pędy sosny	800 g	Boil	30 min