

# wyslodziny z kozlaczka

- Gravity **57.3 BLG**
- ABV **41.7 %**
- IBU **7**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **8.6 liter(s)**

## Mash information

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

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	wyslodziny po kozlaczku	7 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	30 min	15.5 %
Aroma (end of boil)	Mosaic	12 g	35 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Lager	Dry	5 g	Mangrove Jack's

## Notes

- Wyslodziny po kozlaczku, dla czystej zabawy przy jednej robocie.  
Chmiele 1 na goryczke warrior a reszta podczas chodzenia na armoaty... mosaic 14 g  
Drozdze z pozywka dodane z woda tak na oko 18 stopni  
Fermentacja w szopie tam niskie temeratury  
nie bede chmieli na zimno... chyba  
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