

zwykły single nr 5 ver1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 12 % |
| Boil | Mosaic | 10 g | 15 min | 12 % |
| Boil | Mosaic | 15 g | 5 min | 12 % |
| Boil | Mosaic | 10 g | 1 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | mech irlandzki | 3 g | Boil | 15 min |

Notes

- koszta
słody 16
chmiel 11
drożdże 9
dodatki 4
opakowanie 28
suma 68/40=1,7
Dec 6, 2019, 10:26 AM