

# Tiiii

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Słód Pale Ale (Strzegom)   | 1 kg (50%) | 79 %  | 7   |
| Grain | Strzegom Monachijski typ I | 1 kg (50%) | 79 %  | 16  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Centennial        | 5 g    | 60 min   | 9.7 %      |
| Boil                | Centennial        | 10 g   | 15 min   | 9.7 %      |
| Boil                | Citra             | 5 g    | 15 min   | 14.2 %     |
| Aroma (end of boil) | Centennial        | 5 g    | 0 min    | 9.7 %      |
| Aroma (end of boil) | Citra             | 5 g    | 0 min    | 14.2 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 0 min    | 4 %        |
| Dry Hop             | Centennial        | 6.1 g  | 3 day(s) | 9.7 %      |
| Dry Hop             | Citra             | 7.9 g  | 3 day(s) | 14.2 %     |
| Dry Hop             | Lublin (Lubelski) | 10 g   | 3 day(s) | 4 %        |
| Dry Hop             | Chinook           | 6 g    | 3 day(s) | 12.8 %     |

## Yeasts

| Name                                   | Type | Form | Amount | Laboratory |
|----------------------------------------|------|------|--------|------------|
| US West Coast                          | Ale  | Dry  | 2.6 g  | Gozdawa    |
| Mogło być zbyt mało drożdży - infekcja |      |      |        |            |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g    | Boil    | 15 min |

## Notes

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

- I próba - Najprawdopodobniej zakażone. Mocno mętne.  
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