

# Henrykowe

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **2.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (82.2%)	81 %	4
Grain	Rice, Flaked	0.25 kg (6.8%)	70 %	2
Grain	Płatki owsiane	0.4 kg (11%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	40 min	9.5 %
Dry Hop	Oktawia	50 g	2 day(s)	7.8 %
Dry Hop	lunga	20 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
oyl 057	Ale	Liquid	50 ml	---