

## #33 Chlalna Smakuwa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **53**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Viking Malt	2.6 kg (68.4%)	61 %	5
Grain	Słód owsiany Viking Malt prażony z 10 minut w 150 stopniach C	0.4 kg (10.5%)	61 %	7
Sugar	Laktoza	0.5 kg (13.2%)	100 %	1
Sugar	Pianki marshmallow	0.3 kg (7.9%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	30 min	18.1 %
Whirlpool	Enigma (AUS)	40 g	10 min	18.1 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	18.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra Kveik	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Wanilia	2 g	Secondary	7 day(s)
Flavor	Skórka pomarańczy	20 g	Boil	10 min
Flavor	Skórka cytryny	10 g	Boil	10 min