

## Bielskie Ostatki 2.0

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **45**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (61.9%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (19%)	79 %	22
Grain	Strzegom Monachijski typ I	2 kg (19%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	30 g	30 min	6 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---