

# DWC IPA żywica

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **56**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (73.2%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (24.4%)	79 %	16
Sugar	Glukoza	0.2 kg (2.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Centennial	30 g	30 min	10 %
Aroma (end of boil)	Equinox	15 g	10 min	15 %
Aroma (end of boil)	Equinox	15 g	5 min	15 %

## Yeasts

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