

## Dzik

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **35**
- SRM **7.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **37.9 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	Briess - Pale Ale Malt	9 kg (84.1%)	80 %	7
Grain	Żytni	0.9 kg (8.4%)	85 %	8
Grain	Biscuit Malt	0.3 kg (2.8%)	79 %	45
Grain	Caramel/Crystal Malt - 30L	0.3 kg (2.8%)	75 %	59
Sugar	Cukier	0.2 kg (1.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.1 %
Boil	Izabella	10 g	60 min	5.1 %
Boil	Sybilla	10 g	60 min	4.6 %
Boil	Izabella	15 g	35 min	5.1 %
Boil	Sybilla	30 g	35 min	4.6 %
Boil	Izabella	25 g	7 min	5.1 %
Boil	Sybilla	30 g	7 min	4.6 %
Dry Hop	Sybilla	30 g	4 day(s)	4.6 %
Dry Hop	Izabella	50 g	4 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	350 ml	White Labs
Gęstwa z Bittera				

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips	7 g	Mash	---
Water Agent	Kwas mlekowy	3 g	Mash	---
Spice	Suszona trawa cytrynowa	12 g	Boil	60 min
6 g gotowane 60 min 6 g gotowane 7 min				