

Holy Shit

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-----------------|-------|-----|
| Grain | Pilzneński | 10.5 kg (91.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (4.3%) | 85 % | 4 |
| Grain | Żytni | 0.5 kg (4.3%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 55 g | 60 min | 15.5 % |
| Aroma (end of boil) | Willamette | 200 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|--------------------|
| Wyeast London Ale III | Ale | Slant | 200 ml | Browar Such a Beer |