

# Machoń

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **11.2**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Castle Malting - Pilsneński 6-rzędowy	0.5 kg (10%)	80 %	5
Grain	BESTMALZ - Best Pilsen	1 kg (20%)	80.5 %	4
Grain	Pszenica niestodowana	0.5 kg (10%)	75 %	3
Grain	Pszeniczny Crystal	0.5 kg (10%)	--- %	150
Grain	Cara Blonde - Castle Malting	0.5 kg (10%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	10 g	60 min	4.3 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Utra	20 g	15 min	7 %
Aroma (end of boil)	Cascade	10 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Safale