

NO. Ulepek

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **99**
- SRM **15**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 1 kg (14.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (29.6%) | 79 % | 16 |
| Grain | Briess - Pale Ale Malt | 2 kg (29.6%) | 80 % | 7 |
| Grain | Special w | 0.25 kg (3.7%) | 70 % | 300 |
| Grain | Briess - Pilsen Malt | 1.5 kg (22.2%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Eureka! | 25 g | 45 min | 18 % |
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| Aroma (end of boil) | summit | 50 g | 5 min | 18 % |
| Dry Hop | Cascade PL | 150 g | 4 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|------|--------|------------|
| Bulldog B5 American West | Ale | Dry | 10 g | --- |