

Oszukali mnie

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (5.7%) | 80 % | 6 |
| Grain | Strzegom Karmel 150 | 0.6 kg (8.6%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Mash | Oktawia | 10 g | 10 min | 7.1 % |
| Boil | Chinook | 40 g | 60 min | 10 % |
| Aroma (end of boil) | Chinook | 60 g | 10 min | 10 % |
| Aroma (end of boil) | Cascade | 50 g | 10 min | 6 % |
| Whirlpool | Oktawia | 20 g | 1 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|-------|--------|------------|
| Lalbrew Diamond Lager Yeast | Lager | Slant | 500 ml | #88 |