

## Peaky blinders

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **7.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	5 kg (79.4%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (15.9%)	70 %	49
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings UK	50 g	60 min	5.1 %
Boil	Perle PL	20 g	60 min	5.5 %
Aroma (end of boil)	Fuggle UK	30 g	15 min	4.7 %
Dry Hop	Fuggle UK	70 g	7 day(s)	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Slant	100 ml	---