

## Rańcza 5

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **9.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	eraclea	5 kg (96.2%)	--- %	3
Grain	Special B Malt	0.2 kg (3.8%)	65.2 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Nelson Sauvin	15 g	180 min	11 %
Mash	Southern Cross	15 g	180 min	14 %
Boil	Sybilla	30 g	45 min	3.5 %
Boil	Książęcy	30 g	30 min	7 %
Boil	Amarillo	15 g	30 min	9.5 %
Aroma (end of boil)	Książęcy	30 g	15 min	7 %
Dry Hop	Amarillo	15 g	---	9.5 %
Dry Hop	Nelson Sauvin	15 g	---	11 %
Dry Hop	Amora Preta	15 g	---	11 %
Dry Hop	Southern Cross	15 g	---	14 %

### Extras

Type	Name	Amount	Use for	Time
Other	enzym	1 g	Primary	7 day(s)
Spice	kolendra rozgnieciona	30 g	Primary	7 day(s)
Spice	curacao	20 g	Boil	5 min