

# Wierzchowianka v.1.1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (61%)	85 %	7
Grain	Biscuit Malt	0.2 kg (4.9%)	79 %	45
Grain	Caramel/Crystal Malt - 20L	0.4 kg (9.8%)	75 %	39
Grain	Viking melanoidynowy	0.2 kg (4.9%)	75 %	60
Grain	Pszeniczny	0.5 kg (12.2%)	85 %	4
Grain	Żytni	0.3 kg (7.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Chinook	20 g	10 min	13 %
Boil	Amarillo	20 g	1 min	9.5 %
Dry Hop	Citra	15 g	3 day(s)	12 %