

## Wybuchowa Szyszka 2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **8.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Weyermann Caramunich 3	0.25 kg (4%)	76 %	150
Grain	Strzegom Monachijski typ II	1 kg (16%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	25 g	60 min	16.8 %
Aroma (end of boil)	Columbus	25 g	15 min	16.8 %