

**XXX**

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.65 kg (64.1%)	80 %	4
Grain	Strzegom Pszeniczny	1.6 kg (22.1%)	81 %	6
Grain	Płatki pszeniczne	0.75 kg (10.3%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (3.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	17 %
Boil	Target	16 g	60 min	10.5 %
Boil	Chinook	15 g	10 min	13 %
Whirlpool	Chinook	15 g	20 min	13 %
Whirlpool	Simcoe	10 g	20 min	13.2 %
Dry Hop	Chinook	30 g	4 day(s)	13 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min
Spice	Curacao	20 g	Boil	0 min

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Curacao 20g na whirlpool  
*Sep 9, 2018, 1:45 PM*