

## Za długie

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **58**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (57.1%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (14.3%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (14.3%) | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (14.3%) | 60 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 20 g   | 60 min   | 12.8 %     |
| Aroma (end of boil) | Citra   | 10 g   | 5 min    | 12.6 %     |
| Aroma (end of boil) | Mosaic  | 10 g   | 5 min    | 12.8 %     |
| Dry Hop             | Mosaic  | 40 g   | 4 day(s) | 12.8 %     |
| Dry Hop             | Citra   | 40 g   | 4 day(s) | 12.6 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |