

# Zbyszko

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 5 kg (71.4%)  | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 60 %  | 3   |
| Grain | Płatki owsiane    | 0.5 kg (7.1%) | 60 %  | 3   |
| Grain | Pszeniczny        | 1 kg (14.3%)  | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 30 g   | 60 min   | 9.1 %      |
| Boil    | Chinook | 50 g   | 10 min   | 11.7 %     |
| Dry Hop | Citra   | 50 g   | 2 day(s) | 12 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 30 ml  | Fermentum Mobile |