

# Żuraw

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 90 %  | 5   |
| Grain | Diastatic malt       | 1 kg (16.7%) | 90 %  | 5   |
| Grain | Rice, Flaked         | 1 kg (16.7%) | 90 %  | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Premiant          | 40 g   | 60 min | 8 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 30 ml  | Fermentum Mobile |