

# Ała k\*rwa rzeczywiście

- Gravity **18.7 BLG**
- ABV ---
- IBU **98**
- SRM **13.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 6 kg (85.7%)  | 80 %   | 4   |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.1%) | 75 %   | 150 |
| Sugar | Candi Sugar, Clear  | 0.5 kg (7.1%) | 78.3 % | 2   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | lunga  | 30 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Simcoe | 50 g   | 5 min    | 13 %       |
| Aroma (end of boil) | Citra  | 50 g   | 10 min   | 12 %       |
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| Aroma (end of boil) | Citra  | 50 g   | 5 min    | 12 %       |
| Dry Hop             | Simcoe | 100 g  | 5 day(s) | 13 %       |
| Dry Hop             | Citra  | 100 g  | 5 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11 g   | Safale     |