

Wierchowianka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **83**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.3 kg (58%)	85 %	7
Grain	Żytni	0.2 kg (8.9%)	85 %	8
Grain	Biscuit Malt	0.1 kg (4.5%)	79 %	45
Grain	Pszeniczny	0.5 kg (22.3%)	85 %	4
Sugar	cukier	0.04 kg (1.8%)	100 %	---
Grain	Słód CHÂTEAU PEATED	0.1 kg (4.5%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Citra	20 g	1 min	12 %