Wierzchowianka v.1.1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg *(61%)*	85 %	7
Grain	Biscuit Malt	0.2 kg *(4.9%)*	79 %	45
Grain	Caramel/Crystal Malt - 20L	0.4 kg *(9.8%)*	75 %	39
Grain	Viking melanoidynowy	0.2 kg *(4.9%)*	75 %	60
Grain	Pszeniczny	0.5 kg *(12.2%)*	85 %	4
Grain	Żytni	0.3 kg *(7.3%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Chinook	20 g	10 min	13 %
Boil	Amarillo	20 g	1 min	9.5 %
Dry Hop	Citra	15 g	3 day(s)	12 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.