

# Czyżyk

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **6.5**
- Style **American 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (83.3%)	79 %	10
Grain	Pszoniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	11.5 %
Boil	Zula	10 g	20 min	11 %
Aroma (end of boil)	Zula	30 g	10 min	11 %
Aroma (end of boil)	Oktawia	30 g	10 min	6.6 %
Whirlpool	Zula	30 g	0 min	11 %
Dry Hop	Zula	30 g	5 day(s)	11 %
Dry Hop	Oktawia	20 g	5 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	250 ml	Fermentis