

# 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 %
Aroma (end of boil)	Simcoe	50 g	10 min	13 %
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