

Bursztynowy Świerzop 14°Blg

- Gravity **9.8 BLG**
- ABV ---
- IBU **42**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2750 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3300 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1380 liter(s)**
- Total mash volume **1840 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------------|-------|-----|
| Grain | Pale Ale Flagon | 399.2 kg (86.8%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 43.4 kg (9.4%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 17.4 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnum | 2700 g | 60 min | 13.5 % |
| Boil | Marynka | 900 g | 10 min | 10 % |
| Boil | Sybilla | 900 g | 10 min | 3.5 % |
| Boil | lunga | 900 g | 0 min | 11 % |
| Boil | Perle | 900 g | 0 min | 7 % |
| Dry Hop | lunga | 2250 g | 7 day(s) | 11 % |
| Dry Hop | Sybilla | 2250 g | 7 day(s) | 3.5 % |
| Dry Hop | Marynka | 2250 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 1500 g | Fermentis |