

# Dożynki Dośłodzinki

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.9 kg (70.4%)	85 %	7
Grain	Viking Enzymatyczny	0.5 kg (18.5%)	80 %	---
Grain	Płatki owsiane	0.3 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	20 g	35 min	13.5 %
Aroma (end of boil)	Puławski	50 g	20 min	8.9 %
Dry Hop	Sybilla	20 g	7 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis