

# DWC IPA żywica

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **56**
- SRM **7.3**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 6 kg (73.2%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 2 kg (24.4%)  | 79 %  | 16  |
| Sugar | Glukoza                    | 0.2 kg (2.4%) | --- % | --- |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | lunga      | 30 g   | 60 min | 11 %       |
| Boil                | Centennial | 30 g   | 30 min | 10 %       |
| Aroma (end of boil) | Equinox    | 15 g   | 10 min | 15 %       |
| Aroma (end of boil) | Equinox    | 15 g   | 5 min  | 15 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 23 g   | ---        |