

## Dzień dziecka

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **60**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **68.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.5 liter(s)**
- Total mash volume **48.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10.55 kg (86.8%)	81 %	4
Grain	Monachijski	1 kg (8.2%)	80 %	16
Grain	Strzegom Karmel 150	0.6 kg (4.9%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Mosaic	25 g	60 min	12.6 %
Boil	Mosaic	10 g	50 min	12.6 %
Boil	Willamette	30 g	10 min	4.5 %
Boil	Mosaic	30 g	5 min	12.5 %
Aroma (end of boil)	Citra	50 g	15 min	13.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis