

# Kwasssss

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **43**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.2 kg (87.3%)	81 %	4
Grain	Caraaroma	0.1 kg (1.4%)	78 %	400
Grain	Płatki owsiane	0.8 kg (11.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mouteka	100 g	5 min	6.4 %
Aroma (end of boil)	Kohatu	100 g	5 min	5.3 %
Boil	Chinook	30 g	20 min	11.3 %
Aroma (end of boil)	Chinook	20 g	5 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

## Notes

- Lactobacillusy zjadły 1.5 BLG przez 24 godziny  
Gęstość przed gotowaniem to 15.5 BLG  
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