

## # nie wiem który

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	13 kg (85.5%)	80 %	7
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (11.2%)	80 %	---
Adjunct	Płatki owsiane	0.5 kg (3.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Equinox	50 g	30 min	13.1 %
Whirlpool	Sybilla	50 g	10 min	3.5 %
Boil	Citra	50 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis