

# Oszukali mnie

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (71.4%)  | 80 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (5.7%) | 80 %  | 6   |
| Grain | Strzegom Karmel 150        | 0.6 kg (8.6%) | 75 %  | 150 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%)  | 79 %  | 16  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Mash                | Oktawia | 10 g   | 10 min | 7.1 %      |
| Boil                | Chinook | 40 g   | 60 min | 10 %       |
| Aroma (end of boil) | Chinook | 60 g   | 10 min | 10 %       |
| Aroma (end of boil) | Cascade | 50 g   | 10 min | 6 %        |
| Whirlpool           | Oktawia | 20 g   | 1 min  | 7.1 %      |

## Yeasts

| Name                        | Type  | Form  | Amount | Laboratory |
|-----------------------------|-------|-------|--------|------------|
| Lalbrew Diamond Lager Yeast | Lager | Slant | 500 ml | #88        |