

# piotrek

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (90.2%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 0.4 kg (6.6%)  | 83 %  | 5   |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.3%)  | 75 %  | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |
| Boil    | Citra   | 35 g   | 5 min  | 12 %       |
| Boil    | Idaho 7 | 35 g   | 5 min  | 12.7 %     |
| Boil    | Sabro   | 35 g   | 5 min  | 15 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |