

# Rzepka

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- Gravity **19.1 BLG**
- ABV ---
- IBU **62**
- SRM **18.7**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.2 kg (60%)	80 %	7
Grain	Munich Malt	1 kg (14.3%)	80 %	18
Grain	Caraaroma	0.3 kg (4.3%)	70 %	400
Grain	Pilznieński	1.5 kg (21.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	12 %
Boil	Mosaic	25 g	30 min	10 %
Boil	Citra	25 g	8 min	12 %
Dry Hop	Mandarina Bavaria	40 g	1 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis