

Słoneczko

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (93.8%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.3 kg (6.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 30 g | 10 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|-----------------|
| Hophead ale trasy M66 | Ale | Dry | 10.5 g | Magrobek Jack's |