

# Szwagry IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (74.6%)	81 %	6
Grain	Płatki owsiane	1 kg (14.9%)	85 %	3
Liquid Extract	WES ekstrakt słodowy jasny	0.7 kg (10.4%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Galaxy	20 g	30 min	15 %
Whirlpool	Galaxy	30 g	10 min	15 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	WAI-ITI	100 g	3 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Kveik	Ale	Dry	11 g	Lallemand

## Notes

- blg 13,5  
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