

# Braciszek Tuck

- Gravity **16.9 BLG**
- ABV ---
- IBU **55**
- SRM **19.4**
- Style **Brown IPA**

## 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 **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (72.6%)	80 %	4
Grain	Amber Malt	0.5 kg (8.1%)	75 %	43
Grain	Biscuit Malt	0.5 kg (8.1%)	79 %	45
Grain	Strzegom Karmel 300	0.4 kg (6.5%)	70 %	299
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	60 min	17 %
Aroma (end of boil)	Kohatu	20 g	10 min	7.8 %
Aroma (end of boil)	Kohatu	20 g	0 min	7.8 %
Dry Hop	Motueka	50 g	7 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Whitbread Ale	Ale	Liquid	125 ml	Wyeast Labs