

BRCZ

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|----------------|-------|-----|
| Liquid Extract | Briess - Pale Ale Malt | 9.6 kg (68.1%) | --- % | 7 |
| Grain | Pszeniczny | 4.5 kg (31.9%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Magnum | 100 g | 50 min | 11.7 % |
| Whirlpool | Citra | 50 g | 20 min | 12.6 % |
| Whirlpool | Mosaic | 50 g | 20 min | 12.8 % |
| Whirlpool | Trident | 50 g | 20 min | 13.9 % |
| Dry Hop | Citra | 200 g | 3 day(s) | 12.6 % |
| Dry Hop | Mosaic | 200 g | 3 day(s) | 12.8 % |
| Dry Hop | Trident | 200 g | 3 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 3 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Other | Płatki owsiane | 500 g | Mash | 60 min |
| Other | Płatki pszeniczne | 500 g | Mash | 60 min |