

# Bursztynowy Świerzop 14°Blg

- Gravity **9.8 BLG**
- ABV ---
- IBU **42**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2750 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3300 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1380 liter(s)**
- Total mash volume **1840 liter(s)**

## Fermentables

| Type  | Name                       | Amount           | Yield | EBC |
|-------|----------------------------|------------------|-------|-----|
| Grain | Pale Ale Flagon            | 399.2 kg (86.8%) | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 43.4 kg (9.4%)   | 79 %  | 16  |
| Grain | Karmelowy Czerwony         | 17.4 kg (3.8%)   | 75 %  | 150 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnum  | 2700 g | 60 min   | 13.5 %     |
| Boil    | Marynka | 900 g  | 10 min   | 10 %       |
| Boil    | Sybilla | 900 g  | 10 min   | 3.5 %      |
| Boil    | lunga   | 900 g  | 0 min    | 11 %       |
| Boil    | Perle   | 900 g  | 0 min    | 7 %        |
| Dry Hop | lunga   | 2250 g | 7 day(s) | 11 %       |
| Dry Hop | Sybilla | 2250 g | 7 day(s) | 3.5 %      |
| Dry Hop | Marynka | 2250 g | 7 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 1500 g | Fermentis  |