

## Co się nawinie

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **4.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Fermentables

| Type        | Name                                      | Amount       | Yield | EBC |
|-------------|---|--------------|-------|-----|
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 3 kg (75%)   | 99 %  | 9   |
| Grain       | Płatki pszeniczne                         | 0.4 kg (10%) | 60 %  | 3   |
| Grain       | Viking Wheat Malt                         | 0.6 kg (15%) | 83 %  | 5   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Nugget      | 25 g   | 60 min   | 8.7 %      |
| Boil                | Cascade     | 25 g   | 5 min    | 12.2 %     |
| Aroma (end of boil) | Sorachi Ace | 25 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Citra       | 15 g   | 0 min    | 13.7 %     |
| Whirlpool           | Mosaic      | 25 g   | 20 min   | 10.5 %     |
| Whirlpool           | Sorachi Ace | 25 g   | 20 min   | 13.3 %     |
| Dry Hop             | Citra       | 50 g   | 3 day(s) | 13.7 %     |
| Dry Hop             | Mosaic      | 50 g   | 3 day(s) | 10.5 %     |