

# ekuanot z czymś tam

- Gravity **17.3 BLG**
- ABV ---
- IBU **20**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8.1 kg (89%)	82 %	4
Grain	Strzegom Karmel 30	0.4 kg (4.4%)	75 %	30
Grain	Pszeniczny	0.6 kg (6.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	7 g	60 min	13.1 %
Boil	Summit	8 g	60 min	17 %
Boil	Simcoe	7 g	60 min	13.2 %
Boil	Equinox	30 g	0 min	13.1 %
Boil	Summit	30 g	0 min	17 %
Boil	Simcoe	30 g	0 min	13.2 %
Dry Hop	Equinox	63 g	3 day(s)	13.1 %
Dry Hop	Summit	42 g	3 day(s)	17 %
Dry Hop	Simcoe	43 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis