

Holy Shit - London Ale III

- Gravity **14.5 BLG**
- ABV ---
- IBU **39**
- SRM **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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 12 kg (72.3%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (6%) | 85 % | 4 |
| Grain | Żytni | 1 kg (6%) | 85 % | 8 |
| Grain | Viking Pale Ale malt | 2 kg (12%) | 80 % | 5 |
| Adjunct | Łuska ryżowa | 0.6 kg (3.6%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 20 min | 13 % |
| Boil | Centennial | 30 g | 20 min | 10.5 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Boil | Centennial | 30 g | 15 min | 10.5 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Boil | Centennial | 30 g | 10 min | 10.5 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Centennial | 30 g | 5 min | 10.5 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 10 % |
| Boil | Chinook | 10 g | 15 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|--------------------|
| Wyeast London Ale III | Ale | Slant | 200 ml | Browar Such a Beer |