

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