

# Lawinowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **76**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **44.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (89.7%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (4.5%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (4.5%)	81 %	6
Grain	Caramel/Crystal Malt - 120L	0.15 kg (1.3%)	72 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %
Boil	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Cascade	40 g	10 min	6 %
Dry Hop	Amarillo	20 g	8 day(s)	9.5 %
Dry Hop	Cascade	20 g	8 day(s)	6 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	moss	5 g	Primary	19 day(s)
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