

# Martusiowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	płatki owsiane	0.5 kg (8.3%)	85 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10.5 %
Boil	Simcoe	15 g	12 min	13.3 %
Dry Hop	Chinook	20 g	14 day(s)	12.8 %
Dry Hop	WAI-ITI	56 g	4 day(s)	1.6 %
Dry Hop	Mosaic	50 g	4 day(s)	10.5 %
Dry Hop	Equinox	50 g	3 day(s)	14 %
Dry Hop	Eureka!	50 g	3 day(s)	14.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
American East Coast Ale Yeast New England	Ale	Dry	22 g	---