

## No pasaran II

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **101**
- SRM **4.3**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado pale base	3.1 kg (54.4%)	81 %	5
Grain	Viking Pilsner malt	1 kg (17.5%)	82 %	5
Grain	Rye, Flaked	1.2 kg (21.1%)	78.3 %	4
Grain	Weyermann - Carapils	0.25 kg (4.4%)	78 %	4
Grain	Słód zakwaszający Bestmalz	0.15 kg (2.6%)	70 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	50 g	60 min	6 %
Mash	Simcoe	50 g	60 min	13.2 %
Boil	Marynka	25 g	60 min	8 %
Boil	Cascade	50 g	20 min	6 %
Boil	Simcoe	50 g	20 min	13.2 %
Boil	Pekko	25 g	20 min	13.6 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Pekko	25 g	3 day(s)	13.6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Jałowiec	25 g	Secondary	3 day(s)

Flavor	Pędy sosny	25 g	Boil	20 min
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