

P8

- Gravity **13.1 BLG**
- ABV ---
- IBU **53**
- SRM **10.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	1.2 kg (45.3%)	81 %	6
Grain	Strzegom Pale Ale	1.1 kg (41.5%)	79 %	6
Grain	Caramel/Crystal Malt - 80L	0.15 kg (5.7%)	74 %	150
Adjunct	Płatki owsiane	0.2 kg (7.5%)	75 %	3.3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Boil	Perle	10 g	30 min	7 %
Boil	Cascade	10 g	15 min	6.7 %
Boil	Zythos	10 g	15 min	11 %
Boil	Eureka	5 g	10 min	18 %
Dry Hop	Eureka	15 g	5 day(s)	18 %
Dry Hop	Equinox	15 g	5 day(s)	13.1 %
Dry Hop	Cascade	10 g	5 day(s)	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	5 g	Gozdawa