

Piwożłop

- Gravity **20.7 BLG**
- ABV ---
- IBU **35**
- SRM **5.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (47.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 3 kg (35.9%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.7 kg (8.4%) | 85 % | 3 |
| Sugar | laktoza | 0.25 kg (3%) | --- % | --- |
| Grain | Płatki pszeniczne | 0.4 kg (4.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Zythos | 30 g | 60 min | 11 % |
| Boil | Amarillo | 60 g | 5 min | 9.5 % |
| Dry Hop | Citra | 30 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|-----------|
| Flavor | sok z pomarańczy | 1000 g | Secondary | 14 day(s) |
| Flavor | sok z mandarynki | 2000 g | Secondary | 14 day(s) |
| Flavor | sok z grejpfruta | 500 g | Secondary | 14 day(s) |