

# 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)