

Rańcza 5

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **9.1**
- Style **American 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|--------|-----|
| Grain | eraclea | 5 kg (96.2%) | --- % | 3 |
| Grain | Special B Malt | 0.2 kg (3.8%) | 65.2 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|---------|------------|
| Mash | Nelson Sauvin | 15 g | 180 min | 11 % |
| Mash | Southern Cross | 15 g | 180 min | 14 % |
| Boil | Sybilla | 30 g | 45 min | 3.5 % |
| Boil | Książęcy | 30 g | 30 min | 7 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Aroma (end of boil) | Książęcy | 30 g | 15 min | 7 % |
| Dry Hop | Amarillo | 15 g | --- | 9.5 % |
| Dry Hop | Nelson Sauvin | 15 g | --- | 11 % |
| Dry Hop | Amora Preta | 15 g | --- | 11 % |
| Dry Hop | Southern Cross | 15 g | --- | 14 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|----------|
| Other | enzym | 1 g | Primary | 7 day(s) |
| Spice | kolendra rozgnieciona | 30 g | Primary | 7 day(s) |
| Spice | curacao | 20 g | Boil | 5 min |