

# Słoneczko

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (93.8%)	80 %	5
Grain	Abbey Malt Weyermann	0.3 kg (6.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hophead ale trasy M66	Ale	Dry	10.5 g	Magrobek Jack's