

# Syriusz

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **66**
- SRM **10.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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	Strzegom Pale Ale	3.7 kg (71.2%)	79 %	6
Grain	Viking Munich Malt	1.2 kg (23.1%)	78 %	18
Grain	Strzegom Karmel 150	0.3 kg (5.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	25 g	60 min	11 %
Boil	Warrior	10 g	60 min	15.5 %
Boil	Zythos	25 g	10 min	11 %
Whirlpool	Citra	40 g	0 min	12 %
Dry Hop	Zythos	50 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa british ale yeast 04 withbread	Ale	Dry	10 g	---