

szeszyn from reszyn ipa

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **14**
- SRM **2.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (75.8%)	79 %	6
Grain	Płatki owsiane	0.5 kg (15.2%)	60 %	3
Sugar	laktoza	0.3 kg (9.1%)	90 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	El Dorado	30 g	15 min	11.1 %
Whirlpool	Cascade	30 g	15 min	5.8 %
Dry Hop	El Dorado	70 g	3 day(s)	11.1 %
Dry Hop	Cascade	70 g	3 day(s)	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---