

# Szmaragd

- Gravity **13.6 BLG**
- ABV ---
- IBU **49**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.4 kg (80.1%)	80 %	4
Grain	Strzegom Monachijski typ I	0.38 kg (6.9%)	79 %	16
Grain	Cara Gold Castlemalting	0.16 kg (2.9%)	78 %	120
Grain	Weyermann pszeniczny jasny	0.55 kg (10%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lomik	50 g	15 min	3.8 %
Dry Hop	Smaragd	50 g	7 day(s)	3.9 %
Aroma (end of boil)	Marynka	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---