

# Vysoke Celo

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **62**
- SRM **28.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (69.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (13.3%)	85 %	4
Grain	Żytni	0.4 kg (10.7%)	85 %	8
Grain	Carafa III	0.25 kg (6.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	7 min	13 %
Boil	Chinook	20 g	21 min	13 %
Boil	Green Bullet	5 g	7 min	11 %
Boil	Green Bullet	15 g	21 min	11 %
Boil	Magnum	5 g	60 min	13.5 %
Dry Hop	Green Bullet	20 g	3 day(s)	11 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	3 day(s)	15.5 %
Dry Hop	Chinook	10 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale

## Notes

- Filtrowane dodatkowo igłami sosny  
*Jun 24, 2017, 12:10 AM*