

## W17.04.2017 z przenicznym i kolendrą

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- Gravity **13.6 BLG**
- ABV ---
- IBU **36**
- SRM **9.7**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (90.9%)	79 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (9.1%)	79 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook GOR	10 g	60 min	10 %
Boil	Sybilla AROMA	5 g	30 min	7.5 %
Boil	Sybilla AROMA	15 g	10 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min