

# Władysław Jagiełło

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **41.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (62.2%)	79 %	6
Grain	Płatki owsiane	2.4 kg (23%)	60 %	3
Grain	Płatki jęczmienne	0.8 kg (7.7%)	60 %	4
Grain	Strzegom Pszeniczny	0.75 kg (7.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	13.3 %
Boil	Citra	15 g	15 min	13.3 %
Boil	Citra	25 g	5 min	13.3 %
Dry Hop	Citra	100 g	3 day(s)	13.5 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs