

## Żonie tzy

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **86**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (83.3%)	75 %	2
Grain	Briess - Pale Ale Malt	1 kg (16.7%)	75 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	50 min	13 %
Boil	Cascade	30 g	10 min	6 %
Boil	Chinook	45 g	10 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---