

# Pliny

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **169**
- SRM **5.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- 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	Strzegom Pilzneński	5.5 kg (87.2%)	80 %	4
Grain	Caramunich® typ I	0.2 kg (3.2%)	73 %	80
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Sugar	cukier	0.31 kg (4.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	90.91 g	90 min	14.4 %
Boil	Columbus/Tomahawk/Zeus	19.09 g	45 min	14.4 %
Boil	Simcoe	25.45 g	30 min	13.3 %
Whirlpool	Centennial	25.45 g	0 min	10.5 %
Whirlpool	Simcoe	64.55 g	0 min	13.3 %
Dry Hop	Columbus/Tomahawk/Zeus	25.45 g	12 day(s)	14.4 %
Dry Hop	Centennial	25.45 g	12 day(s)	10.5 %
Dry Hop	Simcoe	25.45 g	12 day(s)	13.3 %
Dry Hop	Columbus/Tomahawk/Zeus	6.36 g	5 day(s)	14.4 %
Dry Hop	Centennial	6.36 g	5 day(s)	10.5 %
Dry Hop	Simcoe	6.36 g	5 day(s)	13.3 %