

## 22. Wirówka

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	0.78 kg (26.3%)	80 %	6
Grain	Viking Pale Ale malt	1.5 kg (50.6%)	80 %	5
Grain	płatki jęczmienne	0.386 kg (13%)	60 %	4
Grain	Płatki owsiane	0.2 kg (6.7%)	60 %	3
Grain	Monachijski typ II 20-25 EBC Weyermann	0.1 kg (3.4%)	80 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	30 min	14 %
Whirlpool	Ekuanot	40 g	0 min	14 %
Whirlpool	Citra	50 g	0 min	13.4 %

### Yeasts

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