

6#

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **80**
- SRM **8.3**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time --- **min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (70%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (10%) | 85 % | 4 |
| Grain | Żytni | 1 kg (10%) | 85 % | 8 |
| Grain | Biscuit Malt | 1 kg (10%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Equinox | 50 g | 30 min | 13.1 % |
| Boil | Simcoe | 50 g | 20 min | 13.2 % |
| Boil | Chinook | 50 g | 10 min | 13 % |
| Boil | Citra | 40 g | 5 min | 12 % |
| Dry Hop | Citra | 60 g | 4 day(s) | 12 % |
| Dry Hop | Equinox | 50 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 12 g | --- |