

# Aaaa Paweł się żeni

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **70**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **5 %**
- Size with trub loss **147 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **177.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **111 liter(s)**
- Total mash volume **148 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny  | 5 kg (13.5%)  | 81 %  | 6   |
| Grain | Strzegom Karmel 30   | 5 kg (13.5%)  | 75 %  | 30  |
| Grain | Viking Pale Ale malt | 25 kg (67.6%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 2 kg (5.4%)   | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 200 g  | 60 min | 12 %       |
| Boil    | Cascade | 200 g  | 60 min | 6 %        |
| Boil    | Cascade | 200 g  | 30 min | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale  | Dry  | 55 g   | Safale     |