

## bursztyn 2

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	4 kg (80%)	80 %	4
Grain	Aromatic Malt	1 kg (20%)	78 %	51

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	17 g	60 min	12 %
Dry Hop	Mandarina Bavaria	30 g	14 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale