

# Bursztynowy Świerzop 14°Blg

- Gravity **9.8 BLG**
- ABV ---
- IBU **42**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2750 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3300 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1380 liter(s)**
- Total mash volume **1840 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	399.2 kg (86.8%)	80 %	6
Grain	Strzegom Monachijski typ I	43.4 kg (9.4%)	79 %	16
Grain	Karmelowy Czerwony	17.4 kg (3.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2700 g	60 min	13.5 %
Boil	Marynka	900 g	10 min	10 %
Boil	Sybilla	900 g	10 min	3.5 %
Boil	lunga	900 g	0 min	11 %
Boil	Perle	900 g	0 min	7 %
Dry Hop	lunga	2250 g	7 day(s)	11 %
Dry Hop	Sybilla	2250 g	7 day(s)	3.5 %
Dry Hop	Marynka	2250 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1500 g	Fermentis