

## Co się nawinie

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **4.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	3 kg (75%)	99 %	9
Grain	Płatki pszeniczne	0.4 kg (10%)	60 %	3
Grain	Viking Wheat Malt	0.6 kg (15%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	8.7 %
Boil	Cascade	25 g	5 min	12.2 %
Aroma (end of boil)	Sorachi Ace	25 g	0 min	10 %
Aroma (end of boil)	Citra	15 g	0 min	13.7 %
Whirlpool	Mosaic	25 g	20 min	10.5 %
Whirlpool	Sorachi Ace	25 g	20 min	13.3 %
Dry Hop	Citra	50 g	3 day(s)	13.7 %
Dry Hop	Mosaic	50 g	3 day(s)	10.5 %