

# ekuanot z czymś tam

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- Gravity **17.3 BLG**
- ABV ---
- IBU **20**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 8.1 kg (89%)  | 82 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.4 kg (4.4%) | 75 %  | 30  |
| Grain | Pszeniczny          | 0.6 kg (6.6%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Equinox | 7 g    | 60 min   | 13.1 %     |
| Boil    | Summit  | 8 g    | 60 min   | 17 %       |
| Boil    | Simcoe  | 7 g    | 60 min   | 13.2 %     |
| Boil    | Equinox | 30 g   | 0 min    | 13.1 %     |
| Boil    | Summit  | 30 g   | 0 min    | 17 %       |
| Boil    | Simcoe  | 30 g   | 0 min    | 13.2 %     |
| Dry Hop | Equinox | 63 g   | 3 day(s) | 13.1 %     |
| Dry Hop | Summit  | 42 g   | 3 day(s) | 17 %       |
| Dry Hop | Simcoe  | 43 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |