

# Goczkowe

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **66**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński          | 3 kg (60%) | 85 %  | 10  |
| Grain | Strzegom Monachijski typ II | 2 kg (40%) | 85 %  | 22  |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 25 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 5 min    | 15.5 %     |
| Boil    | Citra                  | 30 g   | 5 min    | 12 %       |
| Dry Hop | Citra                  | 50 g   | 4 day(s) | 12 %       |

## Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 10 g   | Gozdawa    |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Skórka słodkiej pomarańczy | 20 g   | Boil    | 30 min |