

Gozdawa Australian IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **120**
- SRM ---

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Sugar | Cukier | 1 kg (22.7%) | --- % | --- |
| Liquid Extract | GOZDAWA | 1.7 kg (38.6%) | --- % | --- |
| Liquid Extract | GOZDAWA | 1.7 kg (38.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Mosaic | 30 g | 60 min | 10.9 % |
| Boil | Marynka | 50 g | 20 min | 10 % |
| Boil | Citra | 40 g | 15 min | 12 % |
| Boil | Mosaic | 50 g | 15 min | 10 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Warrior | 50 g | 10 min | 15.5 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Warrior | 30 g | 3 day(s) | 15.5 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| PAY7 | Ale | Dry | 10 g | --- |