

Jebucko nachmielone

- Gravity **14.5 BLG**
- ABV ---
- IBU **89**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.6%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (36.4%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.9 %
Boil	Marynka	25 g	60 min	8.4 %
Boil	Lublin (Lubelski)	25 g	20 min	3.5 %
Boil	Puławski	25 g	20 min	8.9 %
Boil	Oktawia	25 g	20 min	7.8 %
Dry Hop	lunga	50 g	3 day(s)	12.9 %
Dry Hop	Marynka	50 g	3 day(s)	8.4 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	3.5 %
Dry Hop	Puławski	50 g	3 day(s)	8.9 %
Dry Hop	Oktawia	50 g	3 day(s)	7.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	20 min