

# Kooperacja

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54.6 liter(s)**
- Total mash volume **72.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.7 kg (47.8%)	80 %	4
Grain	Strzegom Pale Ale	5 kg (27.5%)	79 %	6
Grain	Pszeniczny	1.5 kg (8.2%)	85 %	4
Grain	Abbey Malt Weyermann	1 kg (5.5%)	75 %	45
Grain	Caramel Pils	1 kg (5.5%)	75 %	5
Grain	Słód owsiany	1 kg (5.5%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	Citra	25 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Bravo	25 g	30 min	15.5 %
Boil	Citra	25 g	30 min	12 %