

## NO. Ulepek

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **99**
- SRM **15**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (14.8%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (29.6%)	79 %	16
Grain	Briess - Pale Ale Malt	2 kg (29.6%)	80 %	7
Grain	Special w	0.25 kg (3.7%)	70 %	300
Grain	Briess - Pilsen Malt	1.5 kg (22.2%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	25 g	45 min	18 %
Boil	Eureka!	25 g	25 min	18 %
Aroma (end of boil)	summit	50 g	5 min	18 %
Dry Hop	Cascade PL	150 g	4 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B5 American West	Ale	Dry	10 g	---