

# Oszukali mnie

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.4 kg (5.7%)	80 %	6
Grain	Strzegom Karmel 150	0.6 kg (8.6%)	75 %	150
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Oktawia	10 g	10 min	7.1 %
Boil	Chinook	40 g	60 min	10 %
Aroma (end of boil)	Chinook	60 g	10 min	10 %
Aroma (end of boil)	Cascade	50 g	10 min	6 %
Whirlpool	Oktawia	20 g	1 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Diamond Lager Yeast	Lager	Slant	500 ml	#88