

# PIJ PIWO I TYJ

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **22**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ale	6 kg (88.2%)	--- %	7
Grain	Pszeniczny	0.5 kg (7.4%)	--- %	6
Grain	Strzegom Barwiący	0.3 kg (4.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	12.4 %
Boil	Citra	15 g	30 min	12 %
Boil	Mosaic	20 g	30 min	12.4 %
Aroma (end of boil)	Citra	45 g	0 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey	300 g	Boil	15 min