

# Podróżnik

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- Gravity **15 BLG**
- ABV ---
- IBU **53**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Abbey Castle	0.5 kg (9.1%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	15 min	17 %
Boil	Galaxy	30 g	15 min	15 %
Whirlpool	Waimea	30 g	20 min	17 %
Whirlpool	Galaxy	30 g	20 min	15 %
Dry Hop	Waimea	40 g	5 day(s)	17 %
Dry Hop	Galaxy	40 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar