

# Rejowski luj

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **67**
- SRM **7**
- Style **White 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Caramel/Crystal Malt - 10L	1 kg (14.3%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Boil	Galaxy	20 g	35 min	15 %
Aroma (end of boil)	Nelson Sauvín	50 g	1 min	11 %
Dry Hop	Nelson Sauvín	50 g	7 day(s)	11 %

## Yeasts

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