

# ROLLING SZTOS

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.7%)	79 %	6
Grain	Angielski Słód Karmelowy	0.5 kg (7.1%)	79 %	30
Grain	Carared	0.5 kg (7.1%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	50 min	5.1 %
Boil	Pilgrim	50 g	30 min	10 %
Boil	East Kent Goldings	50 g	0 min	5.1 %
Boil	Pilgrim	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar