

Wierzchowianka v.1.1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (61%) | 85 % | 7 |
| Grain | Biscuit Malt | 0.2 kg (4.9%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 20L | 0.4 kg (9.8%) | 75 % | 39 |
| Grain | Viking melanoidynowy | 0.2 kg (4.9%) | 75 % | 60 |
| Grain | Pszeniczny | 0.5 kg (12.2%) | 85 % | 4 |
| Grain | Żytni | 0.3 kg (7.3%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Chinook | 20 g | 10 min | 13 % |
| Boil | Amarillo | 20 g | 1 min | 9.5 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |