

# Władysław Jagiełło

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **41.8 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 6.5 kg (62.2%) | 79 %  | 6   |
| Grain | Płatki owsiane      | 2.4 kg (23%)   | 60 %  | 3   |
| Grain | Płatki jęczmienne   | 0.8 kg (7.7%)  | 60 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.75 kg (7.2%) | 81 %  | 6   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Citra  | 20 g   | 30 min   | 13.3 %     |
| Boil    | Citra  | 15 g   | 15 min   | 13.3 %     |
| Boil    | Citra  | 25 g   | 5 min    | 13.3 %     |
| Dry Hop | Citra  | 100 g  | 3 day(s) | 13.5 %     |
| Dry Hop | Galaxy | 100 g  | 2 day(s) | 15 %       |

## Yeasts

| Name                    | Type | Form   | Amount  | Laboratory  |
|-------------------------|------|--------|---------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 1000 ml | Wyeast Labs |