

## Wybuchowa Szyszka 2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **8.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (80%)   | 80 %  | 5   |
| Grain | Weyermann Caramunich 3      | 0.25 kg (4%) | 76 %  | 150 |
| Grain | Strzegom Monachijski typ II | 1 kg (16%)   | 79 %  | 22  |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Columbus | 25 g   | 60 min | 16.8 %     |
| Aroma (end of boil) | Columbus | 25 g   | 15 min | 16.8 %     |