

Daleki rejs

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **50**
- SRM **9.6**
- Style **American 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 Pilzneński | 2.5 kg (35.7%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2.5 kg (35.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 1 kg (14.3%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Dr Rudi | 25 g | 15 min | 11.8 % |
| Boil | Sorachi Ace | 25 g | 15 min | 10 % |
| Boil | Dr Rudi | 75 g | 3 min | 11.8 % |
| Boil | Sorachi Ace | 25 g | 3 min | 10 % |

Yeasts

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