

# DOŻYCI

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **68**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (50%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (25%)	79 %	10
Grain	Żytni	0.5 kg (25%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Whirlpool	Citra	40 g	0 min	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega