

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 |