

# Dożynki Dośłodzinki

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.9 kg (70.4%) | 85 %  | 7   |
| Grain | Viking Enzymatyczny       | 0.5 kg (18.5%) | 80 %  | --- |
| Grain | Płatki owsiane            | 0.3 kg (11.1%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Mash                | Magnum   | 20 g   | 35 min   | 13.5 %     |
| Aroma (end of boil) | Puławski | 50 g   | 20 min   | 8.9 %      |
| Dry Hop             | Sybilla  | 20 g   | 7 day(s) | 3.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11 g   | Fermentis  |