

# Głuszyckie

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **53**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **600 liter(s)**
- Trub loss **5 %**
- Size with trub loss **630 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **759 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **555 liter(s)**
- Total mash volume **740 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	175 kg (94.6%)	80 %	4
Grain	Płatki owsiane	5 kg (2.7%)	60 %	3
Grain	Weyermann - Carapils	5 kg (2.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	1000 g	20 min	11 %
Boil	lunga	1000 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis