

# Goczkowe

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **66**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (60%)	85 %	10
Grain	Strzegom Monachijski typ II	2 kg (40%)	85 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	25 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Boil	Citra	30 g	5 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	30 min