

# GORZKI LOLEK

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **86**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Simpsons - Maris Otter	4 kg (80%)	81 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (10%)	80 %	20
Grain	Karmelowy Jasny 30EBC	0.5 kg (10%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	30 g	60 min	9.8 %
Boil	columbus	30 g	60 min	14.6 %
Dry Hop	Marynka	50 g	7 day(s)	8.8 %
Mash	Chinook	30 g	45 min	13.9 %
Boil	hallertauer tradition	10 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	30 ml	---