

hazy ipka wody wyslodkowe

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.75 kg (51.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (34.5%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.1 kg (6.9%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.1 kg (6.9%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Citra | 10 g | 1 min | 12 % |
| Whirlpool | Mosaic | 10 g | 1 min | 10 % |
| Whirlpool | Amarillo | 10 g | 1 min | 9.5 % |
| Boil | Marynka | 5 g | 60 min | 10 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 9.5 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |