

Lajcik ziomeczq

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **33**
- SRM **2.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.25 kg (50%)	81 %	6
Grain	Weyermann - Carapils	0.75 kg (30%)	78 %	4
Grain	Rye Malt	0.5 kg (20%)	63 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	5 g	20 min	13.2 %
Whirlpool	Nelson Sauvignon	50 g	20 min	11 %
Whirlpool	Mosaic	25 g	20 min	10 %
Dry Hop	Nelson Sauvignon	100 g	2 day(s)	11 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	100 ml	Wyeast Labs