

Lawinowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **76**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **44.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (89.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (4.5%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.5 kg (4.5%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 120L | 0.15 kg (1.3%) | 72 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 100 g | 60 min | 12 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
| Aroma (end of boil) | Cascade | 40 g | 10 min | 6 % |
| Dry Hop | Amarillo | 20 g | 8 day(s) | 9.5 % |
| Dry Hop | Cascade | 20 g | 8 day(s) | 6 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|-----------|
| Fining | moss | 5 g | Primary | 19 day(s) |
| Fining | moss | 5 g | Primary | 19 day(s) |