

Martusiowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (41.7%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | płatki owsiane | 0.5 kg (8.3%) | 85 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10.5 % |
| Boil | Simcoe | 15 g | 12 min | 13.3 % |
| Dry Hop | Chinook | 20 g | 14 day(s) | 12.8 % |
| Dry Hop | WAI-ITI | 56 g | 4 day(s) | 1.6 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10.5 % |
| Dry Hop | Equinox | 50 g | 3 day(s) | 14 % |
| Dry Hop | Eureka! | 50 g | 3 day(s) | 14.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| American East Coast Ale Yeast New England | Ale | Dry | 22 g | --- |