

## ODLEGŁA 7

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.6 kg (56.5%)	80 %	7
Grain	Żytni	0.5 kg (10.9%)	85 %	8
Grain	Płatki owsiane	0.5 kg (10.9%)	85 %	3
Grain	Monachijski	1 kg (21.7%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Ekuanot	30 g	5 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
su 05	Ale	Slant	100 ml	---