

# PIOTR JANUSZ

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	6 kg (66.7%)	79 %	4
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Pilzński	2 kg (22.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	0.5 g	10 min	12 %
First Wort	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Boil	Citra	15 g	10 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Whirlpool	Columbus/Tomahawk/Zeus	5 g	10 min	15.5 %
Whirlpool	Citra	30 g	10 min	12 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	40 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pigwa	1.5 g	Boil	15 min