

# Pupcingnieróbstwo

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **80**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	15 kg (88.2%)	81 %	4
Grain	Abbey Malt Weyermann	2 kg (11.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	60 g	60 min	11 %
Boil	Jarrylo	60 g	45 min	14.1 %
Boil	Enigma (AUS)	40 g	45 min	17.4 %
Boil	Mosaic	0 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	50 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	URLOPNAŻĄDANIE	999999999999 g	Boil	540 min