

# Świerc IPY

- Gravity **15.2 BLG**
- ABV ---
- IBU **67**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15 %
Boil	Chinook	10 g	25 min	12.8 %
Boil	Simcoe	10 g	25 min	13.2 %
Boil	Chinook	10 g	5 min	12.8 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Chinook	10 g	1 min	12.8 %
Boil	Simcoe	10 g	1 min	13.2 %
Whirlpool	Chinook	20 g	60 min	12.8 %
Whirlpool	Simcoe	20 g	60 min	13.2 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
Water Agent	Gips	4 g	Mash	60 min
Water Agent	Kwas mlekowy	6 g	Mash	60 min