

szeszyn from reszyn ipa

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **14**
- SRM **2.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (75.8%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (15.2%) | 60 % | 3 |
| Sugar | laktoza | 0.3 kg (9.1%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Whirlpool | El Dorado | 30 g | 15 min | 11.1 % |
| Whirlpool | Cascade | 30 g | 15 min | 5.8 % |
| Dry Hop | El Dorado | 70 g | 3 day(s) | 11.1 % |
| Dry Hop | Cascade | 70 g | 3 day(s) | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11.5 g | --- |