

# Szybko schłodzone

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 9 kg (80%)     | 85 %  | 7   |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (4.4%)  | 81 %  | 53  |
| Grain | Pszeniczny                  | 0.5 kg (4.4%)  | 85 %  | 4   |
| Sugar | cukier                      | 0.25 kg (2.2%) | --- % | 10  |
| Grain | Strzegom Wiedeński          | 1 kg (8.9%)    | 79 %  | 10  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Citra      | 5 g    | 1 min  | 12 %       |
| Boil    | Simcoe     | 10 g   | 20 min | 13.2 %     |
| Boil    | Amarillo   | 30 g   | 1 min  | 9.5 %      |
| Boil    | Centennial | 20 g   | 45 min | 10.5 %     |
| Boil    | Willamette | 45 g   | 20 min | 5 %        |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 180 g  | Mangrove Jack's |