

# Wampierz

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **10.2**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active Viking Malt	3 kg (56.6%)	79 %	35
Grain	Pilzneński Viking malt	2 kg (37.7%)	80 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade USA (PL)	50 g	60 min	5.8 %
Boil	Mosaic USA	20 g	60 min	10.4 %
Dry Hop	Oktawia (PL)	50 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	---