

# WEEKENDOWY BOJOWNIK

- Gravity **11.4 BLG**
- ABV ---
- IBU **70**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidenberg Pszeniczny	5 kg (75.8%)	82 %	4
Grain	Strzegom Żytmi	1 kg (15.2%)	81 %	8
Grain	Płatki ryżowe	0.5 kg (7.6%)	85 %	3
Grain	Zakwaszający	0.1 kg (1.5%)	72 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %
Boil	Chinook PL	50 g	60 min	10 %
Aroma (end of boil)	Puławski	25 g	30 min	6 %
Aroma (end of boil)	Cascade PL	20 g	15 min	5.2 %
Aroma (end of boil)	Oktawia	20 g	15 min	7.8 %
Whirlpool	Puławski	30 g	30 min	6 %
Whirlpool	Oktawia	30 g	30 min	7.8 %
Dry Hop	Cascade PL	80 g	4 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Dropsy z mchu irlandzkiego	2.5 g	Boil	15 min