

Weselne wytrawne

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **54**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (90.9%)	80 %	6
Grain	Biscuit Malt	0.5 kg (9.1%)	79 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	6 %
Whirlpool	Chinook	90 g	30 min	6 %
Whirlpool	Ekuanot	50 g	30 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	safale

Notes

- zacierane na wytrawnie.
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