

# XD

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **69**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **46.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński   | 9 kg (69.2%) | 79 %  | 10  |
| Grain | Monachijski          | 2 kg (15.4%) | 80 %  | 16  |
| Grain | Viking Pale Ale malt | 2 kg (15.4%) | 80 %  | 5   |

## Hops

| Use for             | Name                   | Amount | Time      | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil                | Magnum                 | 25 g   | 60 min    | 13.5 %     |
| Aroma (end of boil) | Centennial             | 25 g   | 15 min    | 10.5 %     |
| Aroma (end of boil) | El Dorado              | 25 g   | 15 min    | 12.4 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g   | 15 min    | 16.6 %     |
| Aroma (end of boil) | Centennial             | 25 g   | 10 min    | 10.5 %     |
| Aroma (end of boil) | El Dorado              | 25 g   | 10 min    | 12.4 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g   | 10 min    | 16.6 %     |
| Whirlpool           | Centennial             | 25 g   | 5 min     | 10.5 %     |
| Whirlpool           | El Dorado              | 25 g   | 5 min     | 12.4 %     |
| Whirlpool           | Columbus/Tomahawk/Zeus | 25 g   | 5 min     | 16.6 %     |
| Whirlpool           | Centennial             | 25 g   | 0 min     | 10.5 %     |
| Whirlpool           | El Dorado              | 25 g   | 0 min     | 12.4 %     |
| Whirlpool           | Columbus/Tomahawk/Zeus | 25 g   | 0 min     | 16.6 %     |
| Dry Hop             | Mosaic                 | 25 g   | 14 day(s) | 10 %       |
| Dry Hop             | lunga                  | 25 g   | 14 day(s) | 11.5 %     |
| Dry Hop             | Mosaic                 | 25 g   | 7 day(s)  | 10 %       |
| Dry Hop             | lunga                  | 25 g   | 7 day(s)  | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                            |     |       |        |         |
|----------------------------|-----|-------|--------|---------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Slant | 300 ml | Gozdawa |
| Gozdawa - US West Coast    | Ale | Dry   | 10 g   | Gozdawa |