

## Za długie

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **58**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (14.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (14.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Aroma (end of boil)	Citra	10 g	5 min	12.6 %
Aroma (end of boil)	Mosaic	10 g	5 min	12.8 %
Dry Hop	Mosaic	40 g	4 day(s)	12.8 %
Dry Hop	Citra	40 g	4 day(s)	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---