

# Żywiczne

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **78**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (87%)	82 %	4
Grain	Żytni	0.5 kg (7.2%)	85 %	8
Grain	Strzegom Monachijski typ I	0.3 kg (4.3%)	79 %	16
Grain	Płatki owsiane	0.1 kg (1.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	18 g	15 min	11.3 %
Boil	Eureka!	12 g	15 min	18 %
Boil	Columbus/Tomahawk/Zeus	18 g	15 min	12.6 %
Aroma (end of boil)	Chinook	22 g	0 min	11.3 %
Aroma (end of boil)	Eureka!	28 g	0 min	18 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	22 g	0 min	12.6 %
Dry Hop	Chinook	60 g	3 day(s)	11.3 %
Dry Hop	Eureka!	60 g	3 day(s)	18 %
Dry Hop	Columbus/Tomahawk/Zeus	60 g	3 day(s)	12.6 %
Boil	Magnat	50 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	190 ml	Safale

## Notes

- Myślałem, żeby na burzliwej potrzymać te 3 tygodnie i potem 2 tyg. na cichec, żeby goryczka się uspokoiła trochę.  
*Apr 20, 2020, 9:58 PM*