

## 6#

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **80**
- SRM **8.3**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time --- **min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

| Type  | Name                   | Amount     | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (70%) | 80 %  | 7   |
| Grain | Pszeniczny             | 1 kg (10%) | 85 %  | 4   |
| Grain | Żytni                  | 1 kg (10%) | 85 %  | 8   |
| Grain | Biscuit Malt           | 1 kg (10%) | 79 %  | 45  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Equinox | 50 g   | 30 min   | 13.1 %     |
| Boil    | Simcoe  | 50 g   | 20 min   | 13.2 %     |
| Boil    | Chinook | 50 g   | 10 min   | 13 %       |
| Boil    | Citra   | 40 g   | 5 min    | 12 %       |
| Dry Hop | Citra   | 60 g   | 4 day(s) | 12 %       |
| Dry Hop | Equinox | 50 g   | 5 day(s) | 13.1 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 12 g   | ---        |