

# BRCZ

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess - Pale Ale Malt	9.6 kg (68.1%)	--- %	7
Grain	Pszoniczny	4.5 kg (31.9%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	50 min	11.7 %
Whirlpool	Citra	50 g	20 min	12.6 %
Whirlpool	Mosaic	50 g	20 min	12.8 %
Whirlpool	Trident	50 g	20 min	13.9 %
Dry Hop	Citra	200 g	3 day(s)	12.6 %
Dry Hop	Mosaic	200 g	3 day(s)	12.8 %
Dry Hop	Trident	200 g	3 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	3 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane	500 g	Mash	60 min
Other	Płatki pszeniczne	500 g	Mash	60 min