

Czyżyk

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (83.3%) | 79 % | 10 |
| Grain | Pszoniczny | 1 kg (16.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 20 g | 20 min | 11.5 % |
| Boil | Zula | 10 g | 20 min | 11 % |
| Aroma (end of boil) | Zula | 30 g | 10 min | 11 % |
| Aroma (end of boil) | Oktawia | 30 g | 10 min | 6.6 % |
| Whirlpool | Zula | 30 g | 0 min | 11 % |
| Dry Hop | Zula | 30 g | 5 day(s) | 11 % |
| Dry Hop | Oktawia | 20 g | 5 day(s) | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 250 ml | Fermentis |