

# Daleki rejs

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **50**
- SRM **9.6**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (35.7%)	80 %	4
Grain	Strzegom Pale Ale	2.5 kg (35.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Karmelowy Czerwony	1 kg (14.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Dr Rudi	25 g	15 min	11.8 %
Boil	Sorachi Ace	25 g	15 min	10 %
Boil	Dr Rudi	75 g	3 min	11.8 %
Boil	Sorachi Ace	25 g	3 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---