

Gozdawa Australian IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **120**
- SRM ---

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cukier	1 kg (22.7%)	--- %	---
Liquid Extract	GOZDAWA	1.7 kg (38.6%)	--- %	---
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Warrior	20 g	60 min	15.5 %
Boil	Mosaic	30 g	60 min	10.9 %
Boil	Marynka	50 g	20 min	10 %
Boil	Citra	40 g	15 min	12 %
Boil	Mosaic	50 g	15 min	10 %
Boil	Citra	30 g	10 min	12 %
Boil	Warrior	50 g	10 min	15.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Warrior	30 g	3 day(s)	15.5 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
PAY7	Ale	Dry	10 g	---