

# hazy ipka wody wyslodkowe

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.75 kg (51.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (34.5%)	83 %	5
Grain	Oats, Flaked	0.1 kg (6.9%)	80 %	2
Grain	Wheat, Flaked	0.1 kg (6.9%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	10 g	1 min	12 %
Whirlpool	Mosaic	10 g	1 min	10 %
Whirlpool	Amarillo	10 g	1 min	9.5 %
Boil	Marynka	5 g	60 min	10 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis