

# 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  |