

# Ksiazecy SH

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.5 kg (87.3%)	81 %	2
Grain	Rice, Flaked	0.8 kg (12.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ksiazecy CP	30 g	60 min	8.3 %
Boil	Ksiazecy CP	30 g	30 min	8.3 %
Dry Hop	Ksiazecy CP	240 g	3 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Iutra FM	Ale	Liquid	100 ml	---

## Notes

- Woda RO:Kran 1:1  
zacieranie 23.5L -> 2.5 ml kwas mlekowy ( woda 15+8.5L)  
wysładzanie 10L -> 2.5 ml kwas mlekowy ( woda 9+1)  
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