

# Lajtowe

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **18**
- SRM **6.4**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.35 kg (50%)	80 %	5
Grain	Żytni	0.54 kg (20%)	85 %	8
Grain	Płatki owsiane	0.27 kg (10%)	85 %	3
Grain	Pszeniczny	0.27 kg (10%)	85 %	4
Grain	Strzegom Karmel 150	0.27 kg (10%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier	120 g	Bottling	---