

# Miedziany Drań 3.0

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2750 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **3450 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2055 liter(s)**
- Total mash volume **2740 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	471.33 kg (68.8%)	80 %	8
Grain	Strzegom Monachijski typ I	72.27 kg (10.6%)	79 %	16
Grain	Pszeniczny	72.27 kg (10.6%)	85 %	4
Grain	karmelowy 350	12.57 kg (1.8%)	78 %	350
Grain	Weyermann - Carapils	31.42 kg (4.6%)	78 %	4
Grain	Płatki pszeniczne	12.57 kg (1.8%)	85 %	3
Grain	Płatki owsiane	12.57 kg (1.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	400 g	70 min	15.8 %
Boil	zeus	400 g	70 min	15.7 %
Boil	lunga	1200 g	20 min	11 %
Boil	Citra	1300 g	10 min	12 %
Boil	Cascade	1400 g	5 min	6 %
Whirlpool	Zeus	800 g	60 min	15.7 %
Whirlpool	Citra	800 g	60 min	12 %
Whirlpool	Cascade	800 g	60 min	6 %
Whirlpool	Simcoe	800 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	2000 g	Fermentis