

ODLEGŁA 7

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **5**
- Style **White 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.6 kg (56.5%) | 80 % | 7 |
| Grain | Żytni | 0.5 kg (10.9%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (10.9%) | 85 % | 3 |
| Grain | Monachijski | 1 kg (21.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Ekuanot | 30 g | 5 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| su 05 | Ale | Slant | 100 ml | --- |