

# Piwko na MŚ

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.1%)	83 %	5
Grain	Viking Caramel	2 kg (24.2%)	77 %	8
Grain	Diastatic Castle Malting	0.25 kg (3%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Talus	25 g	10 min	14 %
Whirlpool	Strata	25 g	30 min	13.6 %
Dry Hop	Strata	25 g	7 day(s)	13.6 %
Dry Hop	TAlus	25 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand