

# Poznan jedziemy!

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **78**
- SRM **30.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	12
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985
Grain	Strzegom Barwiący	0.2 kg (4%)	68 %	1300
Grain	Czekoladowy	0.2 kg (4%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	14.7 %
Boil	Citra	20 g	7 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Dry Hop	Motueka	50 g	7 day(s)	8 %
Dry Hop	Eureka!	50 g	7 day(s)	18 %

## Notes

- 09.12.2018 Przelane do butelek  
Stopień nasycenia - 2,4 v/v (128g cukru) na 20l piwa  
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