

## Resztkowe2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (100%)	75 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	15 min	9.1 %
Boil	Citra	50 g	15 min	13.4 %
Boil	Puławski	25 g	5 min	7.6 %
Aroma (end of boil)	Puławski	25 g	1 min	7.6 %
Aroma (end of boil)	Citra	55 g	1 min	13.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---