

# Słoneczko

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 4.5 kg (93.8%) | 80 %  | 5   |
| Grain | Abbey Malt<br>Weyermann | 0.3 kg (6.3%)  | 75 %  | 45  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 30 g   | 10 min | 15.5 %     |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory      |
|--------------------------|------|------|--------|-----------------|
| Hophead ale trasy<br>M66 | Ale  | Dry  | 10.5 g | Magrobek Jack's |