

# Szmaragd

- Gravity **13.6 BLG**
- ABV ---
- IBU **49**
- SRM **7.3**
- Style **American 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 **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4.4 kg (80.1%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.38 kg (6.9%) | 79 %  | 16  |
| Grain | Cara Gold Castlemalting    | 0.16 kg (2.9%) | 78 %  | 120 |
| Grain | Weyermann pszeniczny jasny | 0.55 kg (10%)  | 80 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Marynka  | 30 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Lomik    | 50 g   | 15 min   | 3.8 %      |
| Dry Hop             | Szmaragd | 50 g   | 7 day(s) | 3.9 %      |
| Aroma (end of boil) | Marynka  | 20 g   | 10 min   | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |