

# Wierzchowianka v.1.1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 2.5 kg (61%)   | 85 %  | 7   |
| Grain | Biscuit Malt               | 0.2 kg (4.9%)  | 79 %  | 45  |
| Grain | Caramel/Crystal Malt - 20L | 0.4 kg (9.8%)  | 75 %  | 39  |
| Grain | Viking melanoidynowy       | 0.2 kg (4.9%)  | 75 %  | 60  |
| Grain | Pszeniczny                 | 0.5 kg (12.2%) | 85 %  | 4   |
| Grain | Żytni                      | 0.3 kg (7.3%)  | 85 %  | 8   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 30 g   | 60 min   | 12 %       |
| Boil    | Chinook  | 20 g   | 10 min   | 13 %       |
| Boil    | Amarillo | 20 g   | 1 min    | 9.5 %      |
| Dry Hop | Citra    | 15 g   | 3 day(s) | 12 %       |