

# Wiosna

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	4 kg (46.5%)	83 %	5
Grain	Viking Pale Ale malt	4.6 kg (53.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Centennial	100 g	10 min	10.5 %
Dry Hop	Vic Secret	100 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis