

# XD

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **69**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **46.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	9 kg (69.2%)	79 %	10
Grain	Monachijski	2 kg (15.4%)	80 %	16
Grain	Viking Pale Ale malt	2 kg (15.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	Centennial	25 g	15 min	10.5 %
Aroma (end of boil)	El Dorado	25 g	15 min	12.4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	15 min	16.6 %
Aroma (end of boil)	Centennial	25 g	10 min	10.5 %
Aroma (end of boil)	El Dorado	25 g	10 min	12.4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	10 min	16.6 %
Whirlpool	Centennial	25 g	5 min	10.5 %
Whirlpool	El Dorado	25 g	5 min	12.4 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	5 min	16.6 %
Whirlpool	Centennial	25 g	0 min	10.5 %
Whirlpool	El Dorado	25 g	0 min	12.4 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	0 min	16.6 %
Dry Hop	Mosaic	25 g	14 day(s)	10 %
Dry Hop	lunga	25 g	14 day(s)	11.5 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %
Dry Hop	lunga	25 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - Pure Ale Yeast 7	Ale	Slant	300 ml	Gozdawa
Gozdawa - US West Coast	Ale	Dry	10 g	Gozdawa