

# Gozdawa Australian IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **120**
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Fermentables

| Type           | Name    | Amount         | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Sugar          | Cukier  | 1 kg (22.7%)   | --- % | --- |
| Liquid Extract | GOZDAWA | 1.7 kg (38.6%) | --- % | --- |
| Liquid Extract | GOZDAWA | 1.7 kg (38.6%) | --- % | --- |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 50 g   | 60 min   | 10 %       |
| Boil    | Warrior | 20 g   | 60 min   | 15.5 %     |
| Boil    | Mosaic  | 30 g   | 60 min   | 10.9 %     |
| Boil    | Marynka | 50 g   | 20 min   | 10 %       |
| Boil    | Citra   | 40 g   | 15 min   | 12 %       |
| Boil    | Mosaic  | 50 g   | 15 min   | 10 %       |
| Boil    | Citra   | 30 g   | 10 min   | 12 %       |
| Boil    | Warrior | 50 g   | 10 min   | 15.5 %     |
| Dry Hop | Citra   | 30 g   | 3 day(s) | 12 %       |
| Dry Hop | Warrior | 30 g   | 3 day(s) | 15.5 %     |
| Dry Hop | Mosaic  | 20 g   | 3 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| PAY7 | Ale  | Dry  | 10 g   | ---        |