

6. IPA Sylwia

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **72**
- SRM **4.8**
- 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 **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Pilzneński | 0.5 kg (8.3%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (8.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Cascade | 30 g | 30 min | 6 % |
| Boil | Saaz (USA) | 20 g | 30 min | 3.75 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Boil | East Kent Goldings | 15 g | 15 min | 5.1 % |
| Dry Hop | Amarillo | 20 g | 0 day(s) | 9.5 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 18 g | Fermentis |

Notes

- 24 litry
15 BLG
Apr 17, 2021, 8:30 PM