

Angielska IPA z pędami sosny

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **5.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.5 kg (94.8%) | 85 % | 7 |
| Grain | Weyermann - Caraamber | 0.3 kg (5.2%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | horizon | 10 g | 60 min | 14 % |
| Boil | flyer | 10 g | 15 min | 9.8 % |
| Boil | horizon | 10 g | 15 min | 14 % |
| Boil | sovereign | 10 g | 1 min | 4.1 % |
| Boil | flyer | 10 g | 1 min | 9.8 % |
| Dry Hop | horizon | 10 g | 5 day(s) | 14 % |
| Dry Hop | sovereign | 10 g | 5 day(s) | 4.1 % |
| Dry Hop | flyer | 10 g | 5 day(s) | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Flavor | pędy sosny | 150 g | Boil | 15 min |