

IPA#2 Książęcy & Marynka

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 7.7 % |
| Aroma (end of boil) | Książęcy | 25 g | 15 min | 7 % |
| Aroma (end of boil) | Marynka | 20 g | 15 min | 7.7 % |
| Aroma (end of boil) | Książęcy | 65 g | 2 min | 7 % |
| Aroma (end of boil) | Marynka | 25 g | 2 min | 7.7 % |

Yeasts

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

Notes

- Warka nr 2
Warzone 04.04.2025
Fermentacja ruszyła 05..04.2025 w temperaturze 19°C. W Drugiej dobie temperatura fermentacji zeszła do 16°C.
Apr 4, 2025, 11:56 PM