

# Pierwsza IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **44**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss --- %
- Size with trub loss **20.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **21.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Pale Ale Wayermann	5 kg (78.1%)	80.5 %	6
Grain	Płatki owsiane	1.2 kg (18.7%)	85 %	3
Adjunct	Łuska ryżowa	0.2 kg (3.1%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	30 g	10 min	9.5 %
Boil	Rakau (NZ)	30 g	5 min	9.5 %
Boil	Galaxy	50 g	5 min	15 %
Boil	Citra	50 g	5 min	12 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Rakau (NZ)	10 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis