

# Połodnica

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **53**
- SRM **4.3**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	5.1 kg (93.1%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.38 kg (6.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	44.72 g	60 min	10 %
Boil	Lublin (Lubelski)	51.1 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.69 g	Safale