

# Różana ipa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **12.4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82.2%)	80 %	5
Grain	Cara Gold Castlemalting	1 kg (16.4%)	78 %	120
Grain	Barwiący	0.08 kg (1.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dzika Róża	37 g	Boil	15 min