

IPA NOWA

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU ---
- SRM **7.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (71.4%)	80 %	5
Grain	Viking Melanoidynowy	0.75 kg (17.9%)	75 %	60
Grain	Strzegom Wiedeński	0.25 kg (6%)	79 %	10
Grain	Fawcett - Brown	0.2 kg (4.8%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lubelski	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis