IPA świerkowa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **12.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg *(42%)*	80 %	5
Grain	Strzegom Monachijski typ I	2 kg *(40%)*	79 %	16
Grain	Carahell	0.2 kg *(4%)*	77 %	26
Grain	Caraaroma	0.3 kg *(6%)*	78 %	400
Sugar	Sugar	0.4 kg *(8%)*	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	25 g	15 min	5.1 %
Boil	East Kent Goldings	20 g	0 min	5.1 %
Boil	Lunga	30 g	60 min	10 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z szyszek świerku	200 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.