4. Sójka (EIPA)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **8.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.5 kg *(86.5%)*	83 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg *(5.8%)*	75 %	30
Grain	Strzegom Karmel 150	0.2 kg *(3.8%)*	75 %	150
Grain	Pszeniczny	0.2 kg *(3.8%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Fuggles	50 g	20 min	4.5 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5.1 %
Whirlpool	East Kent Goldings	30 g	0 min	5.1 %
Whirlpool	Fuggles	50 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar