Tipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.6 liter(s)**
- Total mash volume **60.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg *(52.6%)*	80 %	5
Grain	Viking Pilsner malt	4 kg *(26.3%)*	82 %	4
Grain	Płatki owsiane	1 kg *(6.6%)*	85 %	3
Grain	Strzegom Karmel 150	0.5 kg *(3.3%)*	75 %	30
Grain	1 Caramel/Crystal Malt	0.1 kg *(0.7%)*	74 %	160
Grain	1 Słód Caramunich Typ II Weyermann	0.1 kg *(0.7%)*	73 %	120
Grain	3 Płatki pszeniczne	0.5 kg *(3.3%)*	85 %	4
Grain	Monachijski	1 kg *(6.6%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pułaski	100 g	55 min	8.9 %
Boil	oktawia	30 g	55 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	herbata Lady Gray Tea	20 g	Boil	60 min

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