

mietowa ipa po polsku

- Gravity **13.6 BLG**
- ABV ---
- IBU **66**
- SRM **4.3**
- Style **American 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	4.2 kg (86.6%)	80 %	4
Grain	Pszeniczny	0.4 kg (8.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Inuga	25 g	60 min	11 %
Aroma (end of boil)	puławski	30 g	15 min	6 %
Aroma (end of boil)	oktawia	20 g	15 min	7.8 %
Aroma (end of boil)	oktawia	30 g	10 min	7.8 %
Aroma (end of boil)	oktawia	30 g	5 min	7.8 %
Aroma (end of boil)	puławski	20 g	5 min	6 %
Dry Hop	oktawia	50 g	3 day(s)	7.8 %
Dry Hop	puławski	30 g	3 day(s)	6 %
Dry Hop	Chinook	30 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Herb	mięta suszona	10 g	Boil	0 min