

# Angielska IPA z pędami sosny

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **5.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.5 kg (94.8%) | 85 %  | 7   |
| Grain | Weyermann - Caraamber     | 0.3 kg (5.2%)  | 75 %  | 65  |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | horizon   | 10 g   | 60 min   | 14 %       |
| Boil    | flyer     | 10 g   | 15 min   | 9.8 %      |
| Boil    | horizon   | 10 g   | 15 min   | 14 %       |
| Boil    | sovereign | 10 g   | 1 min    | 4.1 %      |
| Boil    | flyer     | 10 g   | 1 min    | 9.8 %      |
| Dry Hop | horizon   | 10 g   | 5 day(s) | 14 %       |
| Dry Hop | sovereign | 10 g   | 5 day(s) | 4.1 %      |
| Dry Hop | flyer     | 10 g   | 5 day(s) | 9.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Flavor | pędy sosny | 150 g  | Boil    | 15 min |