

# Ciemne

- Gravity **14.5 BLG**
- ABV ---
- IBU **25**
- SRM **16.7**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5
Grain	Caraaroma	0.5 kg (8.3%)	78 %	400
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	10 g	10 min	11 %
Aroma (end of boil)	Huell Melon	15 g	0 min	7.5 %
Aroma (end of boil)	Styrian Golding	15 g	0 min	3.6 %
Dry Hop	Huell Melon	15 g	5 day(s)	7.5 %
Dry Hop	Styrian Golding	15 g	5 day(s)	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale