

#Sowa 23 - Puszek Czwarty / IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **139**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (87.2%) | 70 % | 20 |
| Sugar | Cukier brązowy | 0.26 kg (6.7%) | 70 % | 35 |
| Sugar | Glukoza | 0.24 kg (6.2%) | 70 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Simcoe | 50 g | 60 min | 13.2 % |
| Boil | Admiral | 50 g | 30 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Temperatura, temperatura i jeszcze raz temperatura...
Dec 7, 2020, 1:13 PM