

# Świerkowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (71.8%)	80 %	5
Grain	Pszeniczny	0.65 kg (12.6%)	85 %	4
Grain	Weyermann - Carapils	0.4 kg (7.8%)	78 %	4
Grain	Płatki owsiane	0.4 kg (7.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Simcoe	30 g	---	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	100 g	Boil	10 min

## Notes

- Dodatkowo pędów do ustalenia  
*Aug 20, 2023, 12:29 PM*