

6. IPA Sylwia

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **72**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pilzneński	0.5 kg (8.3%)	81 %	4
Grain	Monachijski	0.5 kg (8.3%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Cascade	30 g	30 min	6 %
Boil	Saaz (USA)	20 g	30 min	3.75 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Dry Hop	Amarillo	20 g	0 day(s)	9.5 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	18 g	Fermentis

Notes

- 24 litry
15 BLG
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