

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