

# ipa na dolniakach

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **56**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (74.5%)	80 %	4
Grain	Melanoiden Malt	1 kg (21.3%)	80 %	70
Grain	Strzegom Karmel 30	0.2 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	8.5 %
Whirlpool	Centennial	20 g	20 min	8.5 %
Whirlpool	Cascade	20 g	20 min	5.8 %
Dry Hop	Centennial	30 g	5 day(s)	8.5 %
Dry Hop	Cascade	30 g	5 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	1000 ml	---

## Notes

- zlane na drozdzce z poprzedniego piwa  
*Mar 30, 2020, 12:19 AM*