

# IPA świerkowa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **12.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.1 kg (42%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 2 kg (40%)   | 79 %  | 16  |
| Grain | Carahell                   | 0.2 kg (4%)  | 77 %  | 26  |
| Grain | Caraaroma                  | 0.3 kg (6%)  | 78 %  | 400 |
| Sugar | Sugar                      | 0.4 kg (8%)  | 100 % | 1   |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | East Kent Goldings | 15 g   | 30 min   | 5.1 %      |
| Boil    | East Kent Goldings | 25 g   | 15 min   | 5.1 %      |
| Boil    | East Kent Goldings | 20 g   | 0 min    | 5.1 %      |
| Boil    | Lunga              | 30 g   | 60 min   | 10 %       |
| Dry Hop | Simcoe             | 30 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | Gozdawa    |

## Extras

| Type   | Name                  | Amount | Use for | Time   |
|--------|-----------------------|--------|---------|--------|
| Flavor | Sok z szyszek świerku | 200 g  | Boil    | 10 min |