

## IPA z resztek (IR)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **22.5**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

| Type  | Name                                   | Amount          | Yield | EBC  |
|-------|----------------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt                   | 1.85 kg (31.4%) | 72 %  | 5    |
| Grain | Wiedeński Weyermann                    | 0.9 kg (15.3%)  | 72 %  | 8    |
| Grain | Monachijski                            | 0.17 kg (2.9%)  | 72 %  | 15   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.39 kg (6.6%)  | 72 %  | 20   |
| Grain | Żytni                                  | 0.42 kg (7.1%)  | 72 %  | 8    |
| Grain | Carafa II Weyermann                    | 0.15 kg (2.5%)  | 72 %  | 1150 |
| Grain | Słód Caramunich Typ II Weyermann       | 0.1 kg (1.7%)   | 73 %  | 120  |
| Grain | Caramunich® typ I                      | 1 kg (17%)      | 73 %  | 80   |
| Grain | BESTMALZ - Best Pilsen                 | 0.5 kg (8.5%)   | 72 %  | 4    |
| Grain | Pale Ale Thomas Fawcett                | 0.41 kg (7%)    | 72 %  | 6    |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Challenger | 28 g   | 60 min   | 8.3 %      |
| Boil    | Cascade PL | 40 g   | 10 min   | 6.6 %      |
| Boil    | Citra      | 50 g   | 10 min   | 12 %       |
| Dry Hop | Cascade PL | 60 g   | 5 day(s) | 6.6 %      |
| Dry Hop | Citra      | 50 g   | 5 day(s) | 12 %       |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale  | Liquid | 50 ml  | White Labs |