

## Jeszcze nie wiem, narazie robocza

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- Gravity **16.8 BLG**
- ABV ---
- IBU **49**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (75%)	80.5 %	2
Grain	Munich Malt	1 kg (12.5%)	80 %	18
Sugar	cukier	0.5 kg (6.3%)	100 %	---
Grain	Caramel/Crystal Malt - 10L	0.4 kg (5%)	75 %	20
Grain	Caramel/Crystal Malt - 40L	0.1 kg (1.3%)	74 %	79

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	90 min	13.5 %
Boil	Simcoe	10 g	10 min	13.3 %
Boil	Centennial	10 g	10 min	9.7 %
Boil	Simcoe	30 g	1 min	13.3 %
Boil	Centennial	30 g	1 min	9.7 %