

mocna ciemna IPA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **21**
- SRM **27.7**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (38.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 5 kg (38.8%) | 79 % | 10 |
| Grain | Jęczmień palony | 0.5 kg (3.9%) | 55 % | 985 |
| Sugar | Cukier | 1 kg (7.8%) | 100 % | 27 |
| Adjunct | Woda | 1 kg (7.8%) | 1 % | 1 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.4 kg (3.1%) | 75 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 25 g | 60 min | 5.2 % |
| Boil | Marynka | 25 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 500 ml | Fermentum Mobile |