

## nowa ipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Pacifica (NZ)	20 g	10 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis