

# Pierwsza ipa

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- Gravity **9.8 BLG**
- ABV ---
- IBU **27**
- SRM **8.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (80%)	78 %	6
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.2 kg (4%)	68 %	400
Grain	Pszeniczny	0.3 kg (6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	6 %
Aroma (end of boil)	Kent Goldings	35 g	10 min	5.5 %