

# Test Homebeer

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **6.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (92.3%)	80 %	5
Grain	Karmelowy Czerwony	0.2 kg (7.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Fuggles	10 g	20 min	4.5 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Dada zadania- 29.09.2017  
Fermentacja burzliwa: 29.09-15.10.2017 (14Blg ->4Blg)  
Fermentacja cicha: 15.10-