

#1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **17.2**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	1.7 kg (28.8%)	78 %	130
Grain	Viking Pale Ale malt	1.5 kg (25.4%)	80 %	5
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Viking Pilsner malt	1.5 kg (25.4%)	82 %	4
Sugar	Glukoza	1 kg (16.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Perle	20 g	20 min	7 %
Whirlpool	Sybilla	30 g	10 min	3.5 %
Dry Hop	Oktawia	20 g	8 day(s)	7.1 %
Dry Hop	Oktawia	30 g	7 day(s)	7.1 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Coopers	Ale	Dry	7.5 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	70 min
Fining	Mech irlandzki	3 g	Boil	15 min
Herb	Trawa cytrynowa	10 g	Boil	70 min
Herb	Kaffir	3 g	Boil	70 min

Herb	Kaffir	5 g	Secondary	7 day(s)
Other	Skórka limonki	5 g	Secondary	7 day(s)