

# Izolacja

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **3.8**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	10 g	15 min	13.1 %
Whirlpool	Sterling	30 g	5 min	4.5 %
Aroma (end of boil)	Equinox	20 g	10 min	13.1 %
Boil	Lublin (Lubelski)	25 g	40 min	4 %
Boil	Marynka	30 g	40 min	6.5 %
Dry Hop	Sabro	30 g	7 day(s)	15.8 %
Dry Hop	Sterling	30 g	4 day(s)	4.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale