

# Pierwsze piwko

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **86**
- SRM **25.1**
- Style **Black 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Monachijski	2 kg (33.3%)	80 %	16
Grain	Czekoladowy	0.5 kg (8.3%)	60 %	788
Grain	Jęczmień niesłodowany	0.5 kg (8.3%)	75 %	2
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Chinook	50 g	60 min	5.3 %
Aroma (end of boil)	Cascade PL	33 g	5 min	5.2 %
Dry Hop	Marynka	20 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis