

Połodnica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **53**
- SRM **4.3**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilznieński | 5.1 kg (93.1%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.38 kg (6.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | Marynka | 44.72 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 51.1 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 14.69 g | Safale |