

Raczej sosnowe IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g | 0 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|---------|--------|
| Water Agent | Whirfloc | 1 g | Boil | 10 min |
| Spice | Pędy Sosny | 300 g | Boil | 0 min |

Notes

- Pędy Sosny 300g - na whirlpool na 30 min, jak będzie za mało aromatyczne dodać do fermentacji cichej
May 18, 2022, 5:08 PM