

Taka sobie IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **10.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (14.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Flavor | Suszone skórki słodkiej pomarańczy | 40 g | Boil | 15 min |
| Flavor | Suszone skórki cytryny | 20 g | Boil | 15 min |
| Fining | Mech irlandzki | 10 g | Boil | 15 min |