

## a nóż się uda

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **14.9**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (81.3%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.1%)	79 %	10
Grain	Pszeniczny	0.3 kg (4.9%)	85 %	4
Grain	Carafa	0.2 kg (3.3%)	70 %	664
Grain	Strzegom Karmel 300	0.15 kg (2.4%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	40 g	60 min	10.9 %
Boil	Cascade PL	20 g	15 min	7.9 %
Aroma (end of boil)	Cascade PL	30 g	0 min	7.9 %

### Yeasts

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