

Ciemne słabe

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **68**
- SRM **15.5**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|--------------------------|----------------|--------|-----|
| Grain | Monachijski | 0.7 kg (18.9%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 2 kg (54.1%) | 79 % | 10 |
| Grain | Special B Malt | 0.5 kg (13.5%) | 65.2 % | 315 |
| Dry Extract | Muntons DME - Extra Dark | 0.5 kg (13.5%) | 95 % | 75 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-----------|
| Other | zielona herbata | 100 g | Primary | 14 day(s) |
| Fining | whirfloc | 5 g | Mash | 10 min |