

# drugie

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- Gravity **19.4 BLG**
- ABV ---
- IBU **38**
- SRM **18.5**
- Style **Red IPA**

## Batch size

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

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **10.04 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg	85 %	8
Grain	Jęczmień palony	0.04 kg	55 %	1333

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vic secret	10 g	60 min	16 %
Boil	vic	10 g	10 min	16 %
Aroma (end of boil)	vic	10 g	0 min	16 %
Dry Hop	vic	20 g	7 day(s)	16 %