

## Pierwsza ipa

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- Gravity **9.8 BLG**
- ABV ---
- IBU **27**
- SRM **8.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) UK          | 4 kg (80%)   | 78 %  | 6   |
| Grain | Strzegom Wiedeński            | 0.5 kg (10%) | 79 %  | 10  |
| Grain | Strzegom<br>Czekoladowy jasny | 0.2 kg (4%)  | 68 %  | 400 |
| Grain | Pszeniczny                    | 0.3 kg (6%)  | 85 %  | 4   |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Sybilla       | 35 g   | 60 min | 6 %        |
| Aroma (end of boil) | Kent Goldings | 35 g   | 10 min | 5.5 %      |