

# Pierwsza IPA

---

- Gravity **14.5 BLG**
- ABV ---
- IBU **29**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (94.3%)	80 %	5
Grain	Castle Pale Ale	0.3 kg (5.7%)	80 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	20 min	10.5 %
Boil	Challenger	15 g	10 min	7 %
Dry Hop	Fuggles	30 g	3 day(s)	4.5 %

## Yeasts

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