

## Piwo testowe

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **83**
- SRM **42.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **10 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	3 kg (85.7%)	79 %	6
Grain	Carafa II	0.5 kg (14.3%)	70 %	800

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	3 g	Safbrew