

## SOSNOWE ENGLISH IPA II

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **6.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

| Type  | Name                                | Amount          | Yield | EBC |
|-------|-------------------------------------|-----------------|-------|-----|
| Grain | Słód Pale Ale strzegom              | 2 kg (33.6%)    | 79 %  | 6   |
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 3 kg (50.3%)    | 80 %  | 4   |
| Grain | Słód carared Weyerman 40-60 EBC     | 0.83 kg (13.9%) | 74 %  | 50  |
| Grain | Karmelowy Jasny 30EBC               | 0.13 kg (2.2%)  | 75 %  | 30  |