

# Świerkowa ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **7.9**
- Style **American Pale Ale**

## 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (42.9%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (24.5%)	80 %	5
Grain	Strzegom Wiedeński	1.4 kg (17.2%)	79 %	10
Grain	Karmelowy żytni Strzegom	0.35 kg (4.3%)	75 %	150
Grain	Płatki owsiane	0.9 kg (11%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	22 g	20 min	17 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Świerk	250 g	Mash	80 min
Flavor	Świerk wywar	250 g	Bottling	---