

## Cienki w uszach

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **42**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.7 kg (42.4%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.75 kg (45.5%)	75 %	30
Adjunct	Płatki owsiane	0.2 kg (12.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7.5 g	60 min	10 %
Boil	Izabella	7.5 g	60 min	5.1 %
Boil	Izabella	5 g	15 min	5.1 %
Boil	Marynka	5 g	15 min	10 %
Aroma (end of boil)	Izabella	5 g	0 min	5.1 %
Boil	Izabella	2.5 g	45 min	5.1 %
Aroma (end of boil)	Marynka	5 g	0 min	10 %
Boil	Marynka	2.5 g	45 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Safale