

IPA 1.0

- Gravity **14.7 BLG**
- ABV ---
- IBU **54**
- SRM **5.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (92.6%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.7%) | 79 % | 16 |
| Grain | Słód karmelowy Carared | 0.2 kg (3.7%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 20 min | 4 % |
| Boil | Marynka | 40 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| drożdże us-05 | Ale | Dry | 10 g | --- |

Notes

- warka 2
Apr 19, 2016, 8:35 PM