

# IPA Świerkowe

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **13**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (13.3%)	80 %	20
Grain	Płatki pszeniczne	0.5 kg (6.7%)	60 %	3
Grain	Płatki Jęczmienne	0.5 kg (6.7%)	60 %	3
Grain	Cara Gold	0.4 kg (5.3%)	75 %	120
Grain	Carafa III	0.1 kg (1.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	20 g	5 min	13 %
Boil	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	60 g	6 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	świerk	500 g	Boil	60 min
Other	sosna	200 g	Boil	60 min

## Notes

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wywar z pędów sosny i świerku gotowałem 30 min w wodzie, potem dodałem wywar na 60 min do warzenia  
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