

# Jak śliwka w brzeczce

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **56**
- SRM **7.7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	6.5
Grain	Karmelowy Czerwony	1 kg (20%)	75 %	50
Grain	Weyermann pszeniczny jasny	1 kg (20%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	8.4 %
Boil	lunga	15 g	45 min	8.4 %
Boil	lunga	15 g	30 min	8.4 %
Boil	Sybilla	15 g	15 min	6.2 %
Whirlpool	Sybilla	15 g	0 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	wędzona śliwka	1000 g	Boil	50 min