

Lux in tenebris

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **83**
- SRM **12.4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (95.2%)	80 %	4
Grain	Strzegom Karmel 600	0.25 kg (4.8%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	60 min	15.5 %
Boil	Kazbek	25 g	30 min	4.6 %
Boil	Kazbek	25 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
BF&SAY	Ale	Slant	200 ml	Gozdawa