

## nowa ipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **4.1**

### 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (45.5%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (36.4%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (18.2%)   | 85 %  | 4   |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Chinook       | 30 g   | 60 min | 13 %       |
| Boil    | Pacifica (NZ) | 20 g   | 10 min | 4.8 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |