

## Pa

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- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **39**
- SRM **34.2**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (29.9%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (29.9%)	79 %	10
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985
Sugar	Cukier	1 kg (14.9%)	100 %	27
Adjunct	Woda	1 kg (14.9%)	1 %	1
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.4 kg (6%)	75 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	60 min	5.2 %
Boil	Marynka	25 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	500 ml	Fermentum Mobile