

## pierwsze

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **38**
- SRM **5.1**
- Style **American 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 **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (41.1%)	80 %	4
Grain	Viking Pale Ale malt	3.5 kg (47.9%)	80 %	5
Grain	Pszeniczny	0.8 kg (11%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	10 min	13.5 %
Boil	Marynka	50 g	10 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs