

## Taka sobie IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **10.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (14.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone skórki słodkiej pomarańczy	40 g	Boil	15 min
Flavor	Suszone skórki cytryny	20 g	Boil	15 min
Fining	Mech irlandzki	10 g	Boil	15 min