

## Piwo testowe

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **83**
- SRM **42.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **10 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale Viking Malt | 3 kg (85.7%)   | 79 %  | 6   |
| Grain | Carafa II            | 0.5 kg (14.3%) | 70 %  | 800 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 30 g   | 60 min | 14.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 3 g    | Safbrew    |