

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **113**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 4.7 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 40 g | 60 min | 11 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Aroma (end of boil) | Hallertau Blanc | 30 g | 10 min | 11 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |