

#1

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (42.9%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Strzegom Pszeniczny | 3 kg (42.9%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | chinook | 25 g | 60 min | 15.5 % |
| Whirlpool | Nelson Sauvín | 20 g | 0 min | 11 % |
| Dry Hop | Nelson Sauvín | 10 g | 2 day(s) | 11 % |
| Dry Hop | Amarillo | 25 g | 2 day(s) | 9.5 % |
| Dry Hop | Chinook | 25 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | --- |