

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **10.9**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (41.7%)	79 %	6
Grain	Strzegom Monachijski typ II	2.5 kg (41.7%)	79 %	22
Grain	Strzegom Pilzneński	0.5 kg (8.3%)	80 %	4
Grain	Karmelowy Czerwony	0.25 kg (4.2%)	75 %	59
Grain	słód karmelowy	0.25 kg (4.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	25 g	10 min	12 %
Boil	Dr Rudi	25 g	10 min	11.8 %
Boil	Citra	25 g	5 min	12 %
Aroma (end of boil)	Ariana	25 g	1 min	12.1 %