

## #17

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **16**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.2%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	1 kg (12%)	75 %	150
Grain	cookie malt	1 kg (12%)	75 %	100
Grain	Płatki owsiane	0.7 kg (8.4%)	85 %	3
Grain	płatki jaglane	0.6 kg (7.2%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	15 g	60 min	21 %
Boil	Cascade PL	30 g	10 min	5.2 %
Boil	Citra	10 g	10 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %
Dry Hop	Cascade PL	70 g	14 day(s)	5.2 %
Dry Hop	Citra	40 g	14 day(s)	12 %
Dry Hop	Amarillo	15 g	14 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Mango świeże	400 g	Primary	0 day(s)
Flavor	mango susz	70 g	Primary	14 day(s)