

- Gravity **15.9 BLG**
- ABV ---
- IBU **22**
- SRM **5.8**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (61.6%)	80 %	7
Grain	Pszeniczny	2 kg (27.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (5.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Aroma (end of boil)	Citra	30 g	0 min	13.7 %
Dry Hop	Citra	80 g	5 day(s)	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	18 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	earl grey	40 g	Boil	1 min
Flavor	starta skórka z limonki	10 g	Boil	0 min