

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **61**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (44.4%)	81 %	4
Grain	Viking Pale Ale malt	1.6 kg (44.4%)	80 %	5
Grain	Płatki owsiane	0.4 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	14.5 %
Aroma (end of boil)	Simcoe	31 g	5 min	14.5 %