

## And the Winner Is

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **65**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (66.7%)	80 %	4
Grain	Pale Malt (2 Row) Bel	0.5 kg (13.3%)	80 %	6.5
Grain	Weyermann - Carapils	0.25 kg (6.7%)	78 %	5
Grain	Pszeniczny	0.5 kg (13.3%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	20 min	9.7 %
Boil	mosaic	5 g	19 min	11.8 %
Boil	amarillo	5 g	18 min	9.3 %
Boil	c	5 g	17 min	9.7 %
Boil	m	5 g	16 min	11.8 %
Boil	a	15 g	15 min	9.3 %
Boil	c	5 g	14 min	9.7 %
Boil	m	5 g	13 min	11.8 %
Boil	a	5 g	12 min	9.3 %
Boil	c	5 g	11 min	9.7 %
Boil	m	5 g	10 min	11.8 %
Boil	a	5 g	9 min	9.3 %
Boil	c	5 g	8 min	9.7 %
Boil	m	5 g	7 min	11.8 %
Boil	a	15 g	6 min	9.3 %
Boil	c	5 g	5 min	9.7 %
Boil	m	5 g	4 min	11.8 %

Boil	a	5 g	3 min	9.3 %
Boil	c	5 g	2 min	9.7 %
Boil	m	5 g	1 min	11.8 %