

asd

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- Gravity **15.7 BLG**
 - ABV **6.6 %**
 - IBU **36**
 - SRM **5**
 - Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (62.5%)	78 %	6
Grain	Pilzneński	2.5 kg (31.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Cascade	50 g	0 min	6 %
Whirlpool	Azacca	30 g	---	14 %