

Finally brewing again

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński Soufflet | 3.5 kg (76.9%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (11%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (11%) | 60 % | 3 |
| Grain | diastatyczny | 0.05 kg (1.1%) | 86 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Warrior | 30 g | 15 min | 15.5 % |
| Aroma (end of boil) | Cashmere | 30 g | 5 min | 8.8 % |
| Dry Hop | Sabro | 25 g | 5 day(s) | 15 % |
| Dry Hop | Palisade | 30 g | 5 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g | Mash | 60 min |