

## Finally brewing again

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- 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