

freeski ipa mid sizon

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **2.7**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (78.9%)	80.5 %	3
Grain	Płatki owsiane	0.5 kg (13.2%)	60 %	3
Sugar	maltodekstryna	0.3 kg (7.9%)	90 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hbc 630	1 g	60 min	14 %
Whirlpool	hbc 630	24 g	15 min	14 %
Whirlpool	hbc 638	25 g	15 min	14 %
Dry Hop	hbc 630	75 g	3 day(s)	14 %
Dry Hop	hbc 638	75 g	3 day(s)	14 %