

Fresh Start

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (88.2%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (7.4%)	79 %	22
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	20 min	12 %
Boil	Citra	35 g	10 min	12 %
Whirlpool	Citra	50 g	5 min	12 %
Dry Hop	Cascade	70 g	3 day(s)	6 %
Dry Hop	Simcoe	70 g	3 day(s)	13.2 %

Yeasts

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