

# M B V

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **51**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **20 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess LME - Pilsen Light	3.5 kg (70%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (10%)	76.1 %	0
Grain	Munich Malt	0.5 kg (10%)	80 %	18
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.5 %
Boil	Galaxy	10 g	15 min	14.5 %
Boil	Mosaic	10 g	20 min	12 %
Boil	Citra	20 g	2 min	13.5 %
Boil	Mosaic	20 g	2 min	12 %
Boil	Galaxy	20 g	2 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	500 g	Secondary	4 day(s)