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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **14.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (18.2%)	81 %	4
Grain	Weyermann - Carawheat	1 kg (18.2%)	77 %	110
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5
Grain	Weyermann - Melanoiden Malt	1 kg (18.2%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	10 min	17 %
Aroma (end of boil)	falconers	20 g	5 min	10 %
Aroma (end of boil)	Simcoe	15 g	2 min	13.2 %
Whirlpool	falconets	10 g	10 min	10 %
Whirlpool	Simcoe	15 g	10 min	13.2 %
Whirlpool	Citra	10 g	10 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Herb	earl gray	50 g	Boil	10 min
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