

# prototyp

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (75.9%)	80 %	7
Grain	Pszeniczny	0.6 kg (7.6%)	85 %	4
Grain	Płatki owsiane	1.3 kg (16.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	20 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	East Kent Goldings	30 g	30 min	5.1 %
Boil	Centennial	30 g	30 min	10.5 %