

Pszenica

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|--------|-----|
| Grain | Pilznieński | 3.5 kg (59.3%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (25.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (13.6%) | 85 % | 3 |
| Grain | Special B Malt | 0.1 kg (1.7%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15 % |
| Boil | Centennial | 25 g | 15 min | 9.4 % |
| Boil | Centennial | 10 g | 10 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| Do Weizena-bananowe | Ale | Dry | 11.5 g | Safbrew |