

Suprise, I'm back

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **57**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (84%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (8%)	79 %	16
Grain	Caramunich® typ I	0.1 kg (4%)	73 %	80
Grain	Płatki owsiane	0.1 kg (4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Chinook	30 g	2 day(s)	13 %

Yeasts

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