

## Z resztek

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	30 g	60 min	2.8 %
Boil	Tomyski	20 g	30 min	2.8 %
Aroma (end of boil)	Tomyski	25 g	10 min	2.8 %
Whirlpool	Tomyski	25 g	20 min	2.8 %

### Yeasts

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