

Za długie

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **58**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (57.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (14.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (14.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 12.8 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12.6 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 12.8 % |
| Dry Hop | Mosaic | 40 g | 4 day(s) | 12.8 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12.6 % |

Yeasts

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