100

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **35.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg *(35.8%)*	80 %	5
Grain	Pilzneński	3.95 kg *(44.1%)*	81 %	4
Grain	Płatki owsiane	0.8 kg *(8.9%)*	85 %	3
Grain	Płatki pszeniczne	1 kg *(11.2%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	45 min	13.1 %
Aroma (end of boil)	Citra	50 g	10 min	13.1 %