

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **5.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvignon	100 g	15 min	11 %
Dry Hop	Nelson Sauvignon	100 g	10 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis	Ale	Dry	12 g	fer