

## test

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **23.6**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Fawcett - Pale Chocolate | 0.35 kg (11.1%) | 71 %  | 600 |
| Grain | Pilzneński               | 1.7 kg (44.4%)  | 81 %  | 4   |
| Grain | Pszeniczny               | 2.2 kg (44.4%)  | 85 %  | 4   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Tradition  | 50 g   | 60 min   | 6 %        |
| Dry Hop | Centennial | 10 g   | 5 day(s) | 8.9 %      |
| Dry Hop | Tradition  | 50 g   | 5 day(s) | 6 %        |