

## Ostatni

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **73**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (71.1%) | 80 %  | 5   |
| Grain | Monachijski          | 2 kg (25.8%)   | 80 %  | 16  |
| Grain | Oats, Flaked         | 0.24 kg (3.1%) | 80 %  | 2   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 35 g   | 60 min | 15.5 %     |
| Boil                | Aurora                 | 11 g   | 30 min | 8.5 %      |
| Boil                | Chinook                | 11 g   | 30 min | 13 %       |
| Boil                | Aurora                 | 16.7 g | 15 min | 8.5 %      |
| Boil                | Chinook                | 16 g   | 15 min | 13 %       |
| Boil                | Aurora                 | 23 g   | 5 min  | 8.5 %      |
| Aroma (end of boil) | Chinook                | 28 g   | 0 min  | 13 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 10 min |