Four progresowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(83.3%)*	80 %	5
Grain	Pszeniczny	1 kg *(16.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	6.4 %
Aroma (end of boil)	Trident	100 g	0 min	13.9 %
Aroma (end of boil)	Cascade PL	50 g	0 min	5.2 %
Dry Hop	Enigma (AUS)	50 g	5 day(s)	17.2 %
Boil	Motueka	30 g	60 min	5.4 %
Dry Hop	Idaho 7	100 g	5 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	malto	70 g	Boil	5 min