IPA EWCM

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(69%)*	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg *(17.2%)*	81 %	6
Grain	Płatki owsiane	0.3 kg *(10.3%)*	85 %	3
Grain	Abbey Malt Weyermann	0.1 kg *(3.4%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Whirlpool	WAI-ITI	15 g	10 min	4.1 %
Whirlpool	Nelson Sauvin	15 g	10 min	11 %
Whirlpool	Mosaic	15 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	700 ml	Fermentum Mobile