Szybko schłodzone

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg *(80%)*	85 %	7
Grain	Weyermann - Melanoiden Malt	0.5 kg *(4.4%)*	81 %	53
Grain	Pszeniczny	0.5 kg *(4.4%)*	85 %	4
Sugar	cukier	0.25 kg *(2.2%)*	--- %	10
Grain	Strzegom Wiedeński	1 kg *(8.9%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	1 min	12 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Amarillo	30 g	1 min	9.5 %
Boil	Centennial	20 g	45 min	10.5 %
Boil	Willamette	45 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	180 g	Mangrove Jack's