

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **90**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.9%)	81 %	4
Grain	Płatki owsiane	1.2 kg (23.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.6 %
Aroma (end of boil)	Pacifica (NZ)	50 g	15 min	5.2 %
Aroma (end of boil)	Mosaic	50 g	15 min	12.8 %
Dry Hop	Pacifica (NZ)	50 g	2 day(s)	5.2 %
Dry Hop	Sabro	50 g	2 day(s)	12.8 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar