

- Gravity **15.7 BLG**
- ABV ---
- IBU **72**
- SRM **6.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 6 kg (77.4%)   | 81 %  | 4   |
| Grain | Carahell             | 0.55 kg (7.1%) | 77 %  | 26  |
| Grain | Biscuit Malt         | 0.5 kg (6.5%)  | 79 %  | 45  |
| Grain | Pszeniczny           | 0.5 kg (6.5%)  | 85 %  | 4   |
| Grain | Strzegom Bursztynowy | 0.2 kg (2.6%)  | 70 %  | 49  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Challenger             | 50 g   | 60 min   | 7 %        |
| Boil    | Challenger             | 30 g   | 30 min   | 7 %        |
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 30 min   | 15.5 %     |
| Boil    | Cascade                | 30 g   | 10 min   | 6 %        |
| Boil    | Cascade                | 30 g   | 5 min    | 6 %        |
| Dry Hop | Amarillo               | 50 g   | 5 day(s) | 9.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type  | Name   | Amount | Use for | Time   |
|-------|--------|--------|---------|--------|
| Other | Cukier | 500 g  | Boil    | 15 min |