

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **6**
- SRM **13.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Słód owsiany VIKING | 1 kg (19.2%) | 61 % | 5 |
| Grain | Słód pilzeński | 0.8 kg (15.4%) | 80 % | 4 |
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (65.4%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Galaxy | 5 g | 30 min | 15 % |
| Whirlpool | Galaxy | 100 g | 0 min | 15 % |
| Dry Hop | Galaxy | 100 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Fermentis |