

4#

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (56.1%) | 82 % | 4 |
| Grain | Caraaroma | 0.15 kg (2.8%) | 78 % | 400 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.7%) | 75 % | 59 |
| Grain | Viking Pale Ale malt | 1 kg (18.7%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (9.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Aroma (end of boil) | Huell Melon | 10 g | 5 min | 7.5 % |
| Aroma (end of boil) | Styrian Golding | 10 g | 5 min | 3.6 % |
| Boil | lunga | 30 g | 60 min | 11 % |
| Dry Hop | Styrian Golding | 20 g | 5 day(s) | 3.6 % |
| Dry Hop | Huell Melon | 20 g | 5 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |