

## 6 szyszek

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                                  | Amount        | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt                  | 2 kg (35.7%)  | 80 %  | 5   |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (53.6%)  | 80 %  | 5   |
| Grain | Rice, Flaked                          | 0.5 kg (8.9%) | 70 %  | 2   |
| Grain | Płatki owsiane                        | 0.1 kg (1.8%) | 60 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Strata  | 20 g   | 60 min | 13.6 %     |
| Boil                | Mosaic  | 20 g   | 60 min | 13 %       |
| Aroma (end of boil) | Motueka | 20 g   | 5 min  | 6 %        |
| Whirlpool           | Strata  | 15 g   | 20 min | 13.6 %     |
| Whirlpool           | Mosaic  | 15 g   | 20 min | 13 %       |

### Yeasts

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