

#62

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **61**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (42.9%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (42.9%) | 85 % | 5 |
| Grain | Platki owsiane | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Platki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Simcoe | 35 g | 60 min | 14.5 % |
| Whirlpool | Rakau 2020 | 30 g | 0 min | 8.7 % |
| Whirlpool | Waimea 2020 | 30 g | 0 min | 15.3 % |
| Whirlpool | Galaxy 2020 | 15 g | 0 min | 16.2 % |
| Dry Hop | Rakau 2020 | 70 g | 2 day(s) | 8.7 % |
| Dry Hop | Waimea 2020 | 70 g | 2 day(s) | 15.3 % |
| Dry Hop | Galaxy 2020 | 35 g | 2 day(s) | 16.2 % |
| Boil | Simcoe | 15 g | 15 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 150 ml | White Labs |