

asd

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **36**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 5 kg (62.5%) | 78 % | 6 |
| Grain | Pilznieński | 2.5 kg (31.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Aroma (end of boil) | Cascade | 50 g | 0 min | 6 % |
| Whirlpool | Azacca | 30 g | --- | 14 % |