

atakchmieluwannabe

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3 kg (58.8%) | 80.5 % | 4 |
| Grain | Weyermann - Vienna Malt | 2 kg (39.2%) | 81 % | 8 |
| Grain | Carahell | 0.1 kg (2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 14.3 % |
| Boil | lunga | 20 g | 30 min | 11 % |
| Aroma (end of boil) | Marynka | 30 g | 1 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|---------|-----------|--------|---------|--------|
| Finning | whirflock | 0.5 g | Boil | 15 min |