

# hammer yka

---

- Gravity **16.8 BLG**
- ABV ---
- IBU ---
- SRM **11.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński          | 4 kg (61.5%)  | 81 %  | 4   |
| Grain | Pszeniczny          | 0.5 kg (7.7%) | --- % | 0   |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.6%) | 75 %  | 150 |
| Grain | Płatki pszeniczne   | 0.4 kg (6.2%) | 85 %  | 3   |
| Grain | Abbey Castle        | 0.3 kg (4.6%) | 80 %  | 45  |
| Grain | Strzegom Wiedeński  | 1 kg (15.4%)  | 79 %  | 10  |