

IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **8.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.1 kg (71.4%) | 80 % | 5 |
| Grain | Castle Pale Ale | 0.6 kg (20.4%) | 80 % | 8 |
| Grain | Caramel/Crystal Malt - 60L | 0.16 kg (5.4%) | 74 % | 118 |
| Grain | Strzegom Czekoladowy jasny | 0.03 kg (1%) | 68 % | 400 |
| Grain | Victory Malt | 0.05 kg (1.7%) | 73 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 10 % |
| Boil | Cascade | 15 g | 10 min | 5.5 % |
| Whirlpool | Cascade | 10 g | 15 min | 5.5 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6 % |
| Dry Hop | Mandarina Bavaria | 25 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 100 ml | Fermentum Mobile |