

normalne

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 3 kg (50%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Galaxy | 20 g | 15 min | 15 % |
| Boil | Pacific Gem | 25 g | 10 min | 15.3 % |
| Dry Hop | peeko | 25 g | 5 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| kveik | Ale | Liquid | 15 ml | FM |