

Nowoczesny Kocur

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **67**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 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 **4.5 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 6 kg (92.3%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 35 g | 60 min | 13 % |
| Dry Hop | Mosaic | 15 g | 7 day(s) | 13 % |
| Aroma (end of boil) | Mosaic | 50 g | 15 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |