

Nowy Start

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM ---
- 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 **5.2 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **32.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | słód pilzneński Wayerman | 5.2 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Ekuanot | 10 g | 10 min | 14 % |
| Boil | Ekuanot | 20 g | 5 min | 14 % |
| Aroma (end of boil) | Willamette | 30 g | 0 min | 5 % |
| Dry Hop | Willamette | 30 g | 4 day(s) | 5 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |