

## Ostatni

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **73**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (71.1%)	80 %	5
Grain	Monachijski	2 kg (25.8%)	80 %	16
Grain	Oats, Flaked	0.24 kg (3.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Aurora	11 g	30 min	8.5 %
Boil	Chinook	11 g	30 min	13 %
Boil	Aurora	16.7 g	15 min	8.5 %
Boil	Chinook	16 g	15 min	13 %
Boil	Aurora	23 g	5 min	8.5 %
Aroma (end of boil)	Chinook	28 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min