

P19

- Gravity **14 BLG**
- ABV ---
- IBU **77**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1 kg (32.8%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Minich | 1 kg (32.8%) | 80.5 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (24.6%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (9.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Willamette | 10 g | 60 min | 5 % |
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Summit | 10 g | 30 min | 17 % |
| Boil | Nelson Sauvign | 10 g | 10 min | 11 % |
| Boil | Jarrylo | 10 g | 10 min | 15 % |
| Dry Hop | Summit | 10 g | 5 day(s) | 17 % |
| Dry Hop | WAI-ITI | 10 g | 5 day(s) | 4.1 % |