

## P3

- Gravity **15.3 BLG**
- ABV ---
- IBU **103**
- SRM **8.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (83.3%)	79 %	6
Grain	Strzegom Karmel 30	0.25 kg (8.3%)	75 %	30
Grain	Strzegom Monachijski typ II	0.25 kg (8.3%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	20 g	60 min	9.5 %
Boil	Waimea	10 g	30 min	15.1 %
Boil	Enigma (AUS)	12 g	20 min	17.2 %
Boil	Vic Secret (AUS)	12 g	10 min	16.1 %
Dry Hop	Vic Secret (AUS)	10 g	7 day(s)	16.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	5 g	Gozdawa