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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **65**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (95.2%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.2 kg (4.8%) | 85 %  | 4   |

### Hops

| Use for | Name                    | Amount | Time   | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil    | lunga                   | 20 g   | 60 min | 11 %       |
| Boil    | HBC 472<br>Experimental | 30 g   | 30 min | 9.3 %      |
| Boil    | Oktawia                 | 10 g   | 15 min | 7.1 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 10 g   | okoń       |