

## z resztek chmieli

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	Płatki owsiane	1.2 kg (19.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	minstral	20 g	15 min	7.9 %
Boil	Triskel	30 g	15 min	3.5 %
Whirlpool	minstral	30 g	15 min	7.9 %
Whirlpool	Triskel	70 g	15 min	3.5 %
Dry Hop	minstral	100 g	2 day(s)	7.9 %
Dry Hop	Triskel	50 g	2 day(s)	3.5 %