

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **80**
- SRM **4.5**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 4 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Hallertau Blanc | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Hallertau Blanc | 30 g | 10 min | 11 % |
| Aroma (end of boil) | Simcoe | 20 g | 10 min | 13.2 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |