

- 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 %