

# #1

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt      | 3 kg (42.9%)  | 82 %  | 5   |
| Grain | Płatki owsiane           | 0.5 kg (7.1%) | 60 %  | 3   |
| Grain | Strzegom Pszeniczny      | 3 kg (42.9%)  | 81 %  | 6   |
| Grain | Karmelowy Jasny<br>30EBC | 0.5 kg (7.1%) | 75 %  | 30  |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | chinook       | 25 g   | 60 min   | 15.5 %     |
| Whirlpool | Nelson Sauvín | 20 g   | 0 min    | 11 %       |
| Dry Hop   | Nelson Sauvín | 10 g   | 2 day(s) | 11 %       |
| Dry Hop   | Amarillo      | 25 g   | 2 day(s) | 9.5 %      |
| Dry Hop   | Chinook       | 25 g   | 2 day(s) | 15 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | ---        |