

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **90**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (76.9%) | 81 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (23.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 12.6 % |
| Aroma (end of boil) | Pacifica (NZ) | 50 g | 15 min | 5.2 % |
| Aroma (end of boil) | Mosaic | 50 g | 15 min | 12.8 % |
| Dry Hop | Pacifica (NZ) | 50 g | 2 day(s) | 5.2 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 12.8 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |