

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- 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	3.6 kg (69.2%)	81 %	4
Grain	Płatki owsiane	1.6 kg (30.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.6 %
Aroma (end of boil)	altus	50 g	5 min	17 %
Aroma (end of boil)	Sabro	50 g	5 min	15 %
Dry Hop	Sabro	50 g	3 day(s)	15 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	altus	50 g	3 day(s)	17 %