

## 11 test

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- Gravity **17.5 BLG**
- ABV ---
- IBU **53**
- SRM **16.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (51.3%)	81 %	4
Grain	Briess - Pale Ale Malt	1.25 kg (12.8%)	80 %	7
Grain	Monachijski	1.25 kg (12.8%)	80 %	16
Grain	Strzegom Wiedeński	1.25 kg (12.8%)	79 %	10
Grain	Strzegom Karmel 150	1 kg (10.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Amarillo	25 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	25 g	15 min	9.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %