

## # 13

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **67**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	6.8 kg (97.1%)	--- %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.8 %
Boil	Bravo	25 g	60 min	13.2 %
Boil	Crystal	25 g	15 min	4.9 %
Dry Hop	Centennial	25 g	7 day(s)	8.9 %
Boil	Centennial	25 g	15 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	11.5 g	---