

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.1 kg (34.5%)	81 %	4
Grain	Viking Pale Ale malt	0.9 kg (28.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (15.7%)	85 %	3
Grain	Płatki orkiszowe	0.185 kg (5.8%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (6.3%)	78 %	4
Grain	Pszeniczny	0.3 kg (9.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	14.5 %
Aroma (end of boil)	HBC 472	27 g	5 min	9.3 %
Aroma (end of boil)	Mosaic BBC	27 g	5 min	12.3 %
Dry Hop	HBC 472	40 g	3 day(s)	9.3 %
Dry Hop	Mosaic BBC	36 g	3 day(s)	12.3 %

Yeasts

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

Notes

- hopstand 78c 30min
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