

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **57**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **20 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (36.1%)	81 %	4
Grain	Viking Pale Ale malt	1.3 kg (36.1%)	80 %	5
Grain	Płatki owsiane	0.5 kg (13.9%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (13.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	14.5 %
Aroma (end of boil)	Simcoe	35 g	5 min	14.5 %
Dry Hop	HBC 472	37 g	3 day(s)	9.3 %
Dry Hop	Simcoe	34 g	3 day(s)	14.5 %
Dry Hop	Mosaic BBC	39 g	3 day(s)	12.3 %