

Four

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (51.6%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.1%) | 61 % | 5 |
| Grain | Pszeniczny | 1.5 kg (24.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (16.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | magnum | 30 g | 60 min | 13.5 % |
| Aroma (end of boil) | Trident | 100 g | 0 min | 13.9 % |
| Aroma (end of boil) | Cascade PL | 50 g | 0 min | 5.2 % |
| Dry Hop | Enigma (AUS) | 50 g | 5 day(s) | 17.2 % |
| Dry Hop | Idaho 7 | 100 g | 5 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|-------|
| Flavor | malto | 70 g | Boil | 5 min |