

## 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