

FRA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **4**
- SRM **9.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (20%)	81 %	4
Grain	Munich Malt	1 kg (20%)	80 %	18
Grain	Weyermann - Vienna Malt	2 kg (40%)	81 %	8
Grain	Weyermann - Caraamber	0.5 kg (10%)	75 %	65
Grain	Weyermann - Carared	0.5 kg (10%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	5 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bretannomyces	Ale	Liquid	20 ml	---