

Izolacja

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilznieński | 5.2 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | Equinox | 10 g | 15 min | 13.1 % |
| Whirlpool | Sterling | 30 g | 5 min | 4.5 % |
| Aroma (end of boil) | Equinox | 20 g | 10 min | 13.1 % |
| Boil | Lublin (Lubelski) | 25 g | 40 min | 4 % |
| Boil | Marynka | 30 g | 40 min | 6.5 % |
| Dry Hop | Sabro | 30 g | 7 day(s) | 15.8 % |
| Dry Hop | Sterling | 30 g | 4 day(s) | 4.5 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |