

nowe

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **6.7**
- 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (78.1%)	80 %	7
Grain	Monachijski	1 kg (15.6%)	80 %	16
Grain	Bestmalz Red X	0.2 kg (3.1%)	79 %	30
Sugar	Milk Sugar (Lactose)	0.2 kg (3.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	70 min	15.5 %
Whirlpool	izabella	100 g	10 min	5 %
Whirlpool	Sybilla	100 g	10 min	4 %