

## P19

- Gravity **14 BLG**
- ABV ---
- IBU **77**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale  | 1 kg (32.8%)    | 80.5 % | 6   |
| Grain | BESTMALZ - Best Minich     | 1 kg (32.8%)    | 80.5 % | 16  |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (24.6%) | 80 %   | 6   |
| Grain | Płatki owsiane             | 0.3 kg (9.8%)   | 85 %   | 3   |

### Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Willamette     | 10 g   | 60 min   | 5 %        |
| Boil    | Chinook        | 10 g   | 60 min   | 13 %       |
| Boil    | Summit         | 10 g   | 30 min   | 17 %       |
| Boil    | Nelson Sauvign | 10 g   | 10 min   | 11 %       |
| Boil    | Jarrylo        | 10 g   | 10 min   | 15 %       |
| Dry Hop | Summit         | 10 g   | 5 day(s) | 17 %       |
| Dry Hop | WAI-ITI        | 10 g   | 5 day(s) | 4.1 %      |