

## 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 %