

## Piwo2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Pszoniczny	0.5 kg (9.1%)	85 %	4
Grain	carabody	1 kg (18.2%)	80 %	4
Grain	Monachijski	1.5 kg (27.3%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	15 g	60 min	9 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
LAB 01	Ale	Dry	15 g	---