

poczatki

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **38**
- SRM **5.1**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (21.4%)	80 %	5
Grain	Oats, Flaked	0.5 kg (7.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	8.3 %
Boil	Zula	40 g	15 min	8.3 %

Yeasts

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