

podstawka pod coffee, session, nz

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **49 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (35.4%)	80 %	5
Grain	Płatki owsiane	3 kg (26.5%)	60 %	3
Grain	Viking Pilsner malt	3 kg (26.5%)	82 %	4
Grain	Płatki pszeniczne	0.4 kg (3.5%)	60 %	3
Grain	viking enzymatyczny	0.5 kg (4.4%)	76 %	7
Sugar	Milk Sugar (Lactose)	0.4 kg (3.5%)	76.1 %	0