

# Powrót!

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (92.3%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (7.7%) | 85 %  | 4   |
| Grain | Pilznieński          | 0 kg          | 81 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 15 g   | 60 min | 13.5 %     |
| Boil    | sybilla | 35 g   | 30 min | 6.5 %      |
| Boil    | Chinook | 17 g   | 30 min | 13 %       |