

prototyp

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (75.9%) | 80 % | 7 |
| Grain | Pszeniczny | 0.6 kg (7.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.3 kg (16.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Boil | East Kent Goldings | 30 g | 30 min | 5.1 % |
| Boil | Centennial | 30 g | 30 min | 10.5 % |