

## resztki IPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU ---
- SRM **15.1**
- Style **Red 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Viking Pilsner malt	1 kg (20%)	82 %	4
Adjunct	Briess - Oat Flakes	1 kg (20%)	80 %	5
Grain	Briess - Rye Malt	0.4 kg (8%)	80 %	7
Grain	Caramel/Crystal Malt - 120L	0.4 kg (8%)	72 %	236
Grain	Carahell	0.2 kg (4%)	77 %	26