

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (35.7%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (35.7%)   | 80 %  | 5   |
| Grain | Płatki orkiszowe     | 0.8 kg (14.3%) | 80 %  | 4   |
| Grain | Płatki owsiane       | 0.8 kg (14.3%) | 85 %  | 3   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 15 g   | 60 min | 11.7 %     |
| Boil    | Simcoe | 15 g   | 5 min  | 11.7 %     |

### Notes

- hopstand 75c 30min 50g cent 50g chinook  
*Jan 30, 2020, 5:47 PM*