na lato

- Gravity **11.7 BLG**
- ABV **---**
- IBU **34**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(90%)*	80 %	5
Grain	Briess - Carapils Malt	0.25 kg *(5%)*	74 %	3
Grain	Pszeniczny	0.25 kg *(5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis