prosty burakoin (beta)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **72**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(75%)*	85 %	7
Grain	Viking Pilsner malt	1 kg *(25%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	35 min	12 %
Aroma (end of boil)	Oktawia	20 g	15 min	8 %
Aroma (end of boil)	Sybilla	20 g	10 min	5 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.