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- Gravity **16.4 BLG**
- ABV ---
- IBU **98**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	35 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Simcoe	25 g	25 min	13.2 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %