

# #1

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (42.9%)	82 %	5
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Strzegom Pszeniczny	3 kg (42.9%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook	25 g	60 min	15.5 %
Whirlpool	Nelson Sauvín	20 g	0 min	11 %
Dry Hop	Nelson Sauvín	10 g	2 day(s)	11 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Dry Hop	Chinook	25 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---