

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 3.6 kg (69.2%) | 81 %  | 4   |
| Grain | Płatki owsiane | 1.6 kg (30.8%) | 60 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 20 g   | 60 min   | 12.6 %     |
| Aroma (end of boil) | altus  | 50 g   | 5 min    | 17 %       |
| Aroma (end of boil) | Sabro  | 50 g   | 5 min    | 15 %       |
| Dry Hop             | Sabro  | 50 g   | 3 day(s) | 15 %       |
| Dry Hop             | Mosaic | 50 g   | 3 day(s) | 10 %       |
| Dry Hop             | altus  | 50 g   | 3 day(s) | 17 %       |