

## #18

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **13**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.5 kg (6.4%)	75 %	150
Grain	cookie malt	1 kg (12.8%)	75 %	100
Grain	płatki owsiane	0.7 kg (9%)	85 %	3
Grain	płatki jaglane	0.6 kg (7.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	20 g	70 min	21 %
Dry Hop	Cascade PL	100 g	7 day(s)	5.2 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	suszone figi	70 g	Secondary	7 day(s)