

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **6**
- SRM **13.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.8 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Słód owsiany VIKING        | 1 kg (19.2%)   | 61 %  | 5   |
| Grain          | Słód pilzeński             | 0.8 kg (15.4%) | 80 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (65.4%) | 80 %  | 45  |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Galaxy | 5 g    | 30 min   | 15 %       |
| Whirlpool | Galaxy | 100 g  | 0 min    | 15 %       |
| Dry Hop   | Galaxy | 100 g  | 2 day(s) | 15 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Fermentis  |