

## 4#

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **8.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 3 kg (56.1%)   | 82 %  | 4   |
| Grain | Caraaroma            | 0.15 kg (2.8%) | 78 %  | 400 |
| Grain | Karmelowy Czerwony   | 0.2 kg (3.7%)  | 75 %  | 59  |
| Grain | Viking Pale Ale malt | 1 kg (18.7%)   | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (9.3%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (9.3%)  | 85 %  | 3   |

### Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Aroma (end of boil) | Huell Melon     | 10 g   | 5 min    | 7.5 %      |
| Aroma (end of boil) | Styrian Golding | 10 g   | 5 min    | 3.6 %      |
| Boil                | lunga           | 30 g   | 60 min   | 11 %       |
| Dry Hop             | Styrian Golding | 20 g   | 5 day(s) | 3.6 %      |
| Dry Hop             | Huell Melon     | 20 g   | 5 day(s) | 7.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |