

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **67**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **53 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Crystal	0.025 kg (0.7%)	70 %	160
Grain	Pszeniczny	0.2 kg (5.7%)	85 %	4
Grain	Pilznieński	2.3 kg (65.2%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (28.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	60 min	12.5 %
Boil	Enigma (AUS)	15 g	5 min	16.5 %
Whirlpool	Chinook	50 g	10 min	13 %
Dry Hop	Mosaic	77 g	3 day(s)	10 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %