

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **107**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (60.6%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.2 kg (36.4%) | 80 % | 5 |
| Grain | Fawcett - Crystal | 0.1 kg (3%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 10 % |
| Whirlpool | Chinook | 20 g | 6 min | 13 % |
| Whirlpool | Centennial | 33 g | 6 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 80 ml | Danstar |

Notes

- zatrzymanie chłodzenia 78c 30'
Feb 17, 2020, 8:50 PM