

ale 2021

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **5.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **67.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (83.3%)	82 %	4
Grain	Viking Cookie	1 kg (8.3%)	80 %	50
Grain	Carahell	1 kg (8.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	55 min	7 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis