

# Hhh

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (71.4%)	81 %	4
Grain	Pszeniczny	1 kg (8.9%)	85 %	4
Grain	Rice, Flaked	0.4 kg (3.6%)	70 %	2
Grain	Płatki owsiane	0.8 kg (7.1%)	60 %	3
Grain	Cara-Pils/Dextrine	1 kg (8.9%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	40 g	60 min	11 %
Boil	Chinook	50 g	30 min	6 %
Aroma (end of boil)	Strisselspalt	30 g	10 min	4 %