

IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **97**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (67.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (16.9%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.5%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Whirlpool | lunga | 60 g | 40 min | 11 % |
| Whirlpool | Zula | 60 g | 40 min | 9 % |
| Dry Hop | lunga | 100 g | 5 day(s) | 11 % |
| Dry Hop | Zula | 140 g | 5 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| WLP029 - German Ale/Kölsch Yeast | Ale | Liquid | 200 ml | White Labs |