

# Kwiecień

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **80**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.3 kg (81.1%)	85 %	7
Grain	Monachijski	1 kg (18.9%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	14 %
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	10 g	---