

M B V

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **51**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **20 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|--------|-----|
| Grain | Briess LME - Pilsen Light | 3.5 kg (70%) | 78 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (10%) | 76.1 % | 0 |
| Grain | Munich Malt | 0.5 kg (10%) | 80 % | 18 |
| Grain | Oats, Flaked | 0.5 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Citra | 10 g | 30 min | 13.5 % |
| Boil | Galaxy | 10 g | 15 min | 14.5 % |
| Boil | Mosaic | 10 g | 20 min | 12 % |
| Boil | Citra | 20 g | 2 min | 13.5 % |
| Boil | Mosaic | 20 g | 2 min | 12 % |
| Boil | Galaxy | 20 g | 2 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Truskawki | 500 g | Secondary | 4 day(s) |