

## Nowe rozdzanie

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Viking Pilsner malt	1 kg (20%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	12.2 %
Boil	Magnum	20 g	10 min	12.2 %
Boil	Citra	20 g	5 min	13.4 %
Aroma (end of boil)	El Dorado	30 g	0 min	11 %
Dry Hop	Citra	80 g	3 day(s)	13.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis