

piotrek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (90.2%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.4 kg (6.6%) | 83 % | 5 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Citra | 35 g | 5 min | 12 % |
| Boil | Idaho 7 | 35 g | 5 min | 12.7 % |
| Boil | Sabro | 35 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |