

ser

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **65**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (95.2%)	80 %	5
Grain	Pszeniczny	0.2 kg (4.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	HBC 472 Experimental	30 g	30 min	9.3 %
Boil	Oktawia	10 g	15 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	okoń