

WHERE ARE MY SPOONS?

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzński | 2 kg (57.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (14.3%) | 85 % | 4 |
| Grain | Pale Ale | 1 kg (28.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Idaho (USA) | 10 g | 60 min | 12 % |
| Aroma (end of boil) | lunga | 20 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|----------|
| Other | Maliny | 200 g | Boil | 15 min |
| Other | Maliny | 400 g | Secondary | 4 day(s) |