

# 01

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **113**
- SRM **4.3**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	40 g	60 min	11 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Hallertau Blanc	30 g	10 min	11 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %

## Yeasts

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