

- 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  |