

## 15 S

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (97.1%)	81 %	4
Grain	Weyermann - Carapils	0.15 kg (2.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	15.5 %
Boil	Chinook	20 g	5 min	13 %
Boil	Lublin (Lubelski)	33 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	38 ml	---