

## 4#

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **8.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (56.1%)	82 %	4
Grain	Caraaroma	0.15 kg (2.8%)	78 %	400
Grain	Karmelowy Czerwony	0.2 kg (3.7%)	75 %	59
Grain	Viking Pale Ale malt	1 kg (18.7%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (9.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Huell Melon	10 g	5 min	7.5 %
Aroma (end of boil)	Styrian Golding	10 g	5 min	3.6 %
Boil	lunga	30 g	60 min	11 %
Dry Hop	Styrian Golding	20 g	5 day(s)	3.6 %
Dry Hop	Huell Melon	20 g	5 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis