

## 6 szyszek

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (53.6%)	80 %	5
Grain	Rice, Flaked	0.5 kg (8.9%)	70 %	2
Grain	Płatki owsiane	0.1 kg (1.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	20 g	60 min	13.6 %
Boil	Mosaic	20 g	60 min	13 %
Aroma (end of boil)	Motueka	20 g	5 min	6 %
Whirlpool	Strata	15 g	20 min	13.6 %
Whirlpool	Mosaic	15 g	20 min	13 %

### Yeasts

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