

- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.5 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (53.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Viking Pale Ale malt	0.9 kg (30%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Enigma (AUS)	30 g	5 min	16.5 %
Boil	Amarillo	20 g	5 min	9.5 %
Whirlpool	Enigma (AUS)	35 g	---	17.2 %
Whirlpool	Amarillo	29 g	---	9.5 %

### Notes

- whirlpool 78c 30min  
Zimno  
30 simcoe  
26 rakau  
50 centennial  
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