

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (35.7%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Płatki orkiszowe	0.8 kg (14.3%)	80 %	4
Grain	Płatki owsiane	0.8 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	11.7 %
Boil	Simcoe	15 g	5 min	11.7 %

Notes

- hopstand 75c 30min 50g cent 50g chinook
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