

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **107**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Viking Pale Ale malt	1.2 kg (36.4%)	80 %	5
Grain	Fawcett - Crystal	0.1 kg (3%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10 %
Whirlpool	Chinook	20 g	6 min	13 %
Whirlpool	Centennial	33 g	6 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	80 ml	Danstar

Notes

- zatrzymanie chłodzenia 78c 30'
Feb 17, 2020, 8:50 PM