

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (37.9%)	81 %	4
Grain	Viking Pale Ale malt	2.2 kg (37.9%)	80 %	5
Grain	Płatki owsiane	0.7 kg (12.1%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (12.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	50 min	14.5 %
Aroma (end of boil)	Simcoe	50 g	5 min	14.5 %
Dry Hop	Simcoe	50 g	3 day(s)	14.5 %
Dry Hop	HBC 472	50 g	3 day(s)	9.3 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %