

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1 kg (22.7%)	85 %	3
Grain	Viking Pale Ale malt	3.1 kg (70.5%)	80 %	5
Grain	Płatki owsiane	0.3 kg (6.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	14.5 %
Aroma (end of boil)	Simcoe	27 g	5 min	14.5 %
Aroma (end of boil)	Chinook	30 g	5 min	12 %