

## Graff v2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **9.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (51.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (34.5%)   | 85 %  | 4   |
| Grain | Karmelowy Czerwony   | 0.2 kg (6.9%)  | 75 %  | 59  |
| Grain | Strzegom Karmel 150  | 0.2 kg (6.9%)  | 75 %  | 150 |

### Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Oktawia        | 20 g   | 30 min | 7.1 %      |
| Boil    | Nelson Sauvign | 20 g   | 15 min | 11 %       |

### Extras

| Type  | Name         | Amount  | Use for | Time |
|-------|--------------|---------|---------|------|
| Other | Sok jabłkowy | 10000 g | Primary | ---  |