

## 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 Sauvignon	20 g	15 min	11 %

### Extras

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