

# hammer yka

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- Gravity **16.8 BLG**
- ABV ---
- IBU ---
- SRM **11.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	--- %	0
Grain	Strzegom Karmel 150	0.3 kg (4.6%)	75 %	150
Grain	Płatki pszeniczne	0.4 kg (6.2%)	85 %	3
Grain	Abbey Castle	0.3 kg (4.6%)	80 %	45
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10