

# Hhh

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński         | 8 kg (71.4%)  | 81 %  | 4   |
| Grain | Pszeniczny         | 1 kg (8.9%)   | 85 %  | 4   |
| Grain | Rice, Flaked       | 0.4 kg (3.6%) | 70 %  | 2   |
| Grain | Płatki owsiane     | 0.8 kg (7.1%) | 60 %  | 3   |
| Grain | Cara-Pils/Dextrine | 1 kg (8.9%)   | 72 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Barbe Rouge   | 40 g   | 60 min | 11 %       |
| Boil                | Chinook       | 50 g   | 30 min | 6 %        |
| Aroma (end of boil) | Strisselspalt | 30 g   | 10 min | 4 %        |