

## Home office

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **57**
- SRM **6.1**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	Strzegom Wiedeński	3 kg (75%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	14.7 %
Boil	Cascade	26 g	10 min	7 %
Whirlpool	Hallertau Blanc	50 g	15 min	7 %
Dry Hop	Hallertau Blanc	60 g	4 day(s)	8 %
Dry Hop	Eureka!	100 g	4 day(s)	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

### Notes

- Rozpoczęcie fermentacji 03.04.2020  
Przelanie na cichą 15.04.2020  
Chmiele na zimno wrzucone 20.04.2020  
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