

## Ne hazy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss --- %
- Size with trub loss **37.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.1 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 6 kg (57.1%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 2 kg (19%)     | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 1 kg (9.5%)    | 61 %  | 5   |
| Grain | Płatki owsiane       | 1.5 kg (14.3%) | 60 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 30 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Cascade  | 100 g  | 10 min   | 6 %        |
| Whirlpool           | Simcoe   | 30 g   | 0 min    | 13.2 %     |
| Dry Hop             | Cascade  | 200 g  | 3 day(s) | 6 %        |
| Dry Hop             | Amarillo | 60 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Mosaic   | 60 g   | 3 day(s) | 10 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 22 g   | ---        |