

normalne

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Wiedeński	3 kg (50%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	15 min	15 %
Boil	Pacific Gem	25 g	10 min	15.3 %
Dry Hop	peeko	25 g	5 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Liquid	15 ml	FM