

# One

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.2**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (9.1%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	15 g	30 min	12 %
Mash	Lublin (Lubelski)	10 g	30 min	4 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Centennial	15 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	---