

or

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- Gravity **12.1 BLG**
 - ABV **4.9 %**
 - IBU **43**
 - SRM **4.2**
 - Style **American IPA**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1265 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **696 liter(s)**
- Total mash volume **928 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	155 kg (66.8%)	80 %	5
Grain	Płatki owsiane	40 kg (17.2%)	85 %	3
Grain	Strzegom Pszeniczny	25 kg (10.8%)	81 %	6
Grain	Strzegom Monachijski typ II	12 kg (5.2%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	600 g	60 min	15.5 %
Whirlpool	Citra	750 g	20 min	12 %
Whirlpool	Chinook	1500 g	20 min	13 %
Whirlpool	Cascade	750 g	20 min	6 %