

## Pierwsze nie dla mnie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4.4**
- 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 **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.1%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (18%)	81 %	6
Grain	Płatki owsiane	0.55 kg (9.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	100 g	2 day(s)	12.9 %
Boil	Summit	20 g	45 min	15.8 %
Aroma (end of boil)	Summit	30 g	5 min	15.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---