

podstawka pod coffee, session, nz

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **49 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (35.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 3 kg (26.5%) | 60 % | 3 |
| Grain | Viking Pilsner malt | 3 kg (26.5%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (3.5%) | 60 % | 3 |
| Grain | viking enzymatyczny | 0.5 kg (4.4%) | 76 % | 7 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (3.5%) | 76.1 % | 0 |