

## revolution flag

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	45 min	9 %
Boil	Cascade	20 g	30 min	9 %
Boil	Cascade	20 g	15 min	9 %
Aroma (end of boil)	Cascade	20 g	0 min	9 %
Dry Hop	Cascade	20 g	7 day(s)	9 %