

## WHERE ARE MY SPOONS?

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (57.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Pale Ale	1 kg (28.6%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho (USA)	10 g	60 min	12 %
Aroma (end of boil)	lunga	20 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Maliny	200 g	Boil	15 min
Other	Maliny	400 g	Secondary	4 day(s)