

# Witam, profesorze

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7.5 kg (100%) | 79 %  | 6   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Simcoe  | 30 g   | 15 min   | 12.8 %     |
| Boil    | Chinook | 35 g   | 60 min   | 11.5 %     |
| Dry Hop | Simcoe  | 20 g   | 5 day(s) | 12.8 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22.5 g | Safale     |