

z resztek chmieli

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (80.6%) | 79 % | 6 |
| Grain | Płatki owsiane | 1.2 kg (19.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | minstral | 20 g | 15 min | 7.9 % |
| Boil | Triskel | 30 g | 15 min | 3.5 % |
| Whirlpool | minstral | 30 g | 15 min | 7.9 % |
| Whirlpool | Triskel | 70 g | 15 min | 3.5 % |
| Dry Hop | minstral | 100 g | 2 day(s) | 7.9 % |
| Dry Hop | Triskel | 50 g | 2 day(s) | 3.5 % |