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- Gravity **16.4 BLG**
- ABV **---**
- IBU **98**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 8 kg *(100%)* | 79 % | 6 |

### Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 35 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Boil | Simcoe | 25 g | 25 min | 13.2 % |
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |
| Boil | Simcoe | 25 g | 10 min | 13.2 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 5 min | 15.5 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.2 % |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.