

#31 ?????

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **76**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilznieński	0.9 kg (20%)	80 %	3
Grain	Słodownia Strzegom - pszeniczny	0.5 kg (11.1%)	83 %	3
Grain	Corn, Flaked	0.7 kg (15.6%)	80 %	2
Grain	Weyermann - słód orkiszowy	0.3 kg (6.7%)	82 %	5
Grain	Słodownia Strzegom - pale ale	2.1 kg (46.7%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	33 g	60 min	12.1 %
Boil	Hallertau	30 g	5 min	5.2 %
Boil	Galena	25 g	60 min	12.8 %
Dry Hop	Amarillo	30 g	0 day(s)	8.2 %
Dry Hop	Cascade	7 g	0 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 - Kłosy Kansas	Ale	Culture	200 g	Fermentum Mobile