

**maj**

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	4
Grain	Płatki owsiane	0.9 kg (14.1%)	60 %	3
Grain	słód zakwaszający	0.5 kg (7.8%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	14.4 %
Boil	Magnum	40 g	25 min	14.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---