

# MAJKEL

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **41**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **32.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.8 kg (83.9%)	80 %	5
Grain	Pszeniczny	1 kg (10.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	20 g	45 min	10.8 %
Boil	Ekuanot	20 g	15 min	14 %
Whirlpool	Azacca	30 g	10 min	10.8 %
Whirlpool	Ekuanot	30 g	10 min	14 %
Whirlpool	Sabro	50 g	10 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	300 ml	White Labs