

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Pszeniczny	3 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	20 g	60 min	7.3 %
Boil	Sorachi Ace	10 g	60 min	13.8 %
Aroma (end of boil)	Sorachi Ace	15 g	15 min	13.8 %
Aroma (end of boil)	cashmere	25 g	15 min	7.3 %
Whirlpool	Citra	25 g	3 min	12 %
Whirlpool	Amarillo	50 g	3 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	9.0E+22 ml	Fermentum Mobile