

- Gravity **15.7 BLG**
- ABV ---
- IBU **72**
- SRM **6.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (77.4%)	81 %	4
Grain	Carahell	0.55 kg (7.1%)	77 %	26
Grain	Biscuit Malt	0.5 kg (6.5%)	79 %	45
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Strzegom Bursztynowy	0.2 kg (2.6%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	Challenger	30 g	30 min	7 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Cascade	30 g	10 min	6 %
Boil	Cascade	30 g	5 min	6 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	Cukier	500 g	Boil	15 min