

- 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 |