

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **10.9**
- 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 | 2.5 kg (41.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (41.7%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 0.5 kg (8.3%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 0.25 kg (4.2%) | 75 % | 59 |
| Grain | słód karmelowy | 0.25 kg (4.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Dr Rudi | 25 g | 10 min | 11.8 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Aroma (end of boil) | Ariana | 25 g | 1 min | 12.1 % |