

## 17.6

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **67**
- SRM **6.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (70.4%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (23.5%)	80 %	4
Grain	Strzegom Wiedeński	0.21 kg (4.9%)	79 %	10
Grain	Briess - Chocolate Malt	0.05 kg (1.2%)	60 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.1 %
Aroma (end of boil)	sybilla	40 g	240 min	4.1 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale