

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **6**
- SRM **13.6**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany VIKING	1 kg (19.2%)	61 %	5
Grain	Słód pilzeński	0.8 kg (15.4%)	80 %	4
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (65.4%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	30 min	15 %
Whirlpool	Galaxy	100 g	0 min	15 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis