

## 2020-1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **68**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	3 kg (75%)	--- %	---
Grain	płatki	1 kg (25%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	13 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Citra	15 g	---	12 %
Dry Hop	Mosaic	35 g	---	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	10 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	skorka z pomaranczy	10 g	Boil	60 min