

## #4

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **96**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (82.4%)	80 %	7
Grain	Pszoniczny	1 kg (11.8%)	85 %	4
Grain	Biscuit Malt	0.5 kg (5.9%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Citra	50 g	40 min	12 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Notes

- zacieranie przy 62°C biskopt wrzucony przy 72  
May 20, 2017, 6:52 PM