

## #62

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **61**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (42.9%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	3 kg (42.9%)	85 %	5
Grain	Platki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Platki pszeniczne	0.5 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	14.5 %
Whirlpool	Rakau 2020	30 g	0 min	8.7 %
Whirlpool	Waimea 2020	30 g	0 min	15.3 %
Whirlpool	Galaxy 2020	15 g	0 min	16.2 %
Dry Hop	Rakau 2020	70 g	2 day(s)	8.7 %
Dry Hop	Waimea 2020	70 g	2 day(s)	15.3 %
Dry Hop	Galaxy 2020	35 g	2 day(s)	16.2 %
Boil	Simcoe	15 g	15 min	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	150 ml	White Labs