

Bessa chmielu

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Cascade PL | 20 g | 60 min | 5.2 % |
| Boil | Amarillo | 20 g | 20 min | 9.5 % |
| Boil | Cascade PL | 30 g | 20 min | 5.2 % |
| Boil | Citra | 30 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 9.5 % |
| Dry Hop | Citra | 70 g | 3 day(s) | 12 % |