

Chad

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **30**
- SRM **3.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt wędzony Bukiem | 5 kg (64.1%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 1 kg (12.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (12.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (10.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 60 g | 60 min | 5.8 % |
| Boil | Challenger | 30 g | 30 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |