

# FLOWERS

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (67.2%)	80 %	4
Grain	Pszeniczny	1 kg (14.9%)	85 %	4
Grain	Płatki owsiane	1.2 kg (17.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	10 g	60 min	6 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Pink Boots	50 g	20 min	11 %