

ip we trzech

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Bestmalz Red X	2 kg (40%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	30 min	8.3 %
Whirlpool	eclipse	30 g	---	17.7 %
Boil	Oktawia	30 g	15 min	6.6 %
Dry Hop	Zula	20 g	---	8.3 %
Dry Hop	eclipse	20 g	---	17.7 %
Dry Hop	Oktawia	20 g	---	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile