

IPA_11

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Pilzneński	1 kg (14.3%)	81 %	4
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	17 g	60 min	11.4 %
Boil	Motueka	17 g	60 min	7 %
Boil	Ahtanum	30 g	60 min	4 %
Dry Hop	Chinook	8 g	14 day(s)	13 %
Dry Hop	Mandarina Bavaria	8 g	14 day(s)	10 %
Dry Hop	Cascade	20 g	14 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	1 g	---