

## Ne hazy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss --- %
- Size with trub loss **37.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (57.1%)	81 %	4
Grain	Pszeniczny	2 kg (19%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (9.5%)	61 %	5
Grain	Płatki owsiane	1.5 kg (14.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Aroma (end of boil)	Cascade	100 g	10 min	6 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Cascade	200 g	3 day(s)	6 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	22 g	---