

nowe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **14.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (18.2%) | 81 % | 4 |
| Grain | Weyermann - Carawheat | 1 kg (18.2%) | 77 % | 110 |
| Grain | Viking Pale Ale malt | 2 kg (36.4%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (9.1%) | 61 % | 5 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (18.2%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Summit | 10 g | 10 min | 17 % |
| Aroma (end of boil) | falconers | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Simcoe | 15 g | 2 min | 13.2 % |
| Whirlpool | falconets | 10 g | 10 min | 10 % |
| Whirlpool | Simcoe | 15 g | 10 min | 13.2 % |
| Whirlpool | Citra | 10 g | 10 min | 12 % |
| Dry Hop | Citra | 40 g | 7 day(s) | 12 % |
| Dry Hop | Simcoe | 20 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|------|-----------|------|------|--------|
| Herb | earl gray | 50 g | Boil | 10 min |
|------|-----------|------|------|--------|