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- Gravity **14 BLG**
  - ABV **5.8 %**
  - IBU **34**
  - SRM **6.9**
  - Style **English IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Enigma (AUS)	50 g	5 min	17.2 %
Whirlpool	Nelson Sauvín	50 g	15 min	11 %
Dry Hop	Nelson Sauvín	250 g	10 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	12 g	Gozdawa