

or

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- Gravity **12.1 BLG**
 - ABV **4.9 %**
 - IBU **43**
 - SRM **4.2**
 - Style **American IPA**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1265 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **696 liter(s)**
- Total mash volume **928 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 155 kg (66.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 40 kg (17.2%) | 85 % | 3 |
| Grain | Strzegom Pszeniczny | 25 kg (10.8%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 12 kg (5.2%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 600 g | 60 min | 15.5 % |
| Whirlpool | Citra | 750 g | 20 min | 12 % |
| Whirlpool | Chinook | 1500 g | 20 min | 13 % |
| Whirlpool | Cascade | 750 g | 20 min | 6 % |