

Pierwsze nie dla mnie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (18%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.55 kg (9.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Dry Hop | Citra | 100 g | 2 day(s) | 12.9 % |
| Boil | Summit | 20 g | 45 min | 15.8 % |
| Aroma (end of boil) | Summit | 30 g | 5 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |