

Pojebana akcja?

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **69**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |
| Grain | Pilzński | 2 kg (25%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 50 g | 20 min | 6 % |
| Aroma (end of boil) | Equinox | 50 g | 10 min | 13.1 % |
| Whirlpool | Chinook | 50 g | 10 min | 13 % |
| Whirlpool | Citra | 100 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|--------|
| Flavor | płatki | 100 g | Boil | 60 min |