

ser

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **65**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (95.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg (4.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | HBC 472 Experimental | 30 g | 30 min | 9.3 % |
| Boil | Oktawia | 10 g | 15 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | okoń |