

## test

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **23.6**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Chocolate	0.35 kg (11.1%)	71 %	600
Grain	Pilzneński	1.7 kg (44.4%)	81 %	4
Grain	Pszeniczny	2.2 kg (44.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	6 %
Dry Hop	Centennial	10 g	5 day(s)	8.9 %
Dry Hop	Tradition	50 g	5 day(s)	6 %