

## WHERE ARE MY SPOONS?

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 2 kg (57.1%)   | 81 %  | 4   |
| Grain | Pszeniczny  | 0.5 kg (14.3%) | 85 %  | 4   |
| Grain | Pale Ale    | 1 kg (28.6%)   | 80 %  | 5   |

### Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Idaho (USA) | 10 g   | 60 min | 12 %       |
| Aroma (end of boil) | lunga       | 20 g   | 5 min  | 11 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type  | Name   | Amount | Use for   | Time     |
|-------|--------|--------|-----------|----------|
| Other | Maliny | 200 g  | Boil      | 15 min   |
| Other | Maliny | 400 g  | Secondary | 4 day(s) |