

## Widocznie jest dobrze!

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **53**
- SRM **6.5**
- 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%)  | 80 %  | 5   |
| Grain | Żytni                | 0.5 kg (6.7%) | 85 %  | 8   |
| Grain | Płatki owsiane       | 0.4 kg (5.3%) | 60 %  | 3   |
| Grain | Płatki orkiszowe     | 0.4 kg (5.3%) | 60 %  | 4   |
| Grain | Monachijski          | 1.2 kg (16%)  | 80 %  | 16  |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 50 g   | 40 min | 13.2 %     |
| Aroma (end of boil) | Citra  | 30 g   | 1 min  | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |