

## Z resztek

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Tomyski | 30 g   | 60 min | 2.8 %      |
| Boil                | Tomyski | 20 g   | 30 min | 2.8 %      |
| Aroma (end of boil) | Tomyski | 25 g   | 10 min | 2.8 %      |
| Whirlpool           | Tomyski | 25 g   | 20 min | 2.8 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |