

## #1 IPA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **77**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy     | 1.8 kg (32.1%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt     | 3.3 kg (58.9%) | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (8.9%)  | 82 %  | 5   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 30 g   | 60 min   | 11.3 %     |
| Boil    | Galaxy  | 20 g   | 30 min   | 15 %       |
| Boil    | Mosaic  | 20 g   | 10 min   | 10 %       |
| Dry Hop | Citra   | 60 g   | 2 day(s) | 12.6 %     |
| Dry Hop | Mosaic  | 40 g   | 2 day(s) | 10 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 23 g   | fermentis  |