

# 50dag

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (57.1%)	81 %	4
Grain	Briess - Pale Ale Malt	5 kg (35.7%)	80 %	7
Grain	Pszeniczny	1 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Citra	30 g	45 min	14 %
Boil	Citra	50 g	20 min	14 %
Boil	Amarillo	50 g	10 min	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Citra	100 g	3 day(s)	12.3 %
Dry Hop	Cascade	100 g	3 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	20 g	sdf