

# Bartek IPA

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **106**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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	Weyermann - Pale Ale Malt	5 kg (80%)	85 %	7
Grain	Carahell	0.5 kg (8%)	77 %	26
Grain	Weyermann - Carapils	0.5 kg (8%)	78 %	4
Sugar	Cukier	0.25 kg (4%)	100 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	45 g	1 min	12 %
Boil	Simcoe	45 g	60 min	13.2 %
Boil	Cascade	30 g	15 min	6 %
Boil	Amarillo	45 g	5 min	9.5 %
Boil	Centennial	45 g	50 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	90 g	---