

# BaszkiPA

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **121**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	Viking Pale Ale malt	12 kg (85.7%)	85 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (10.7%)	79 %	16
Grain	KARELOWY	0.5 kg (3.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %
Boil	Hallertauer Taurus	100 g	30 min	14 %
Boil	Lublin (Lubelski)	100 g	60 min	4 %
Aroma (end of boil)	Amarillo	60 g	0 min	9.5 %
Dry Hop	Marynka	50 g	0 day(s)	10 %
Dry Hop	Lublin (Lubelski)	50 g	0 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis