

Hop Hop

- Gravity **15.9 BLG**
- ABV ---
- IBU **54**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (76.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |
| Grain | Weyermann Caramunich II | 0.5 kg (7.7%) | 80 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 13.5 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 10 min | 11.4 % |
| Dry Hop | Citra | 55 g | 7 day(s) | 13.5 % |
| Dry Hop | Simcoe | 30 g | 7 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |