

## IPA/APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **7.7**
- 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (29.4%)	80 %	5
Grain	Pilzneński	3 kg (44.1%)	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (22.1%)	79 %	22
Grain	Cara Gold	0.3 kg (4.4%)	75 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade	10 g	60 min	6 %
Boil	Galaxy	10 g	10 min	15 %
Boil	Cascade	20 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	1 g	---