

# IPA CZYSZCZENIE

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **16.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **64.8 liter(s)**
- Total mash volume **83.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (48.6%)	81 %	4
Grain	Pszeniczny	5 kg (27%)	85 %	4
Grain	Monachijski	2 kg (10.8%)	60 %	16
Grain	Strzegom Karmel 300	1.5 kg (8.1%)	5 %	299
Grain	Melanoiden Malt	0.5 kg (2.7%)	5 %	39
Grain	Karmelowy Czerwony	0.5 kg (2.7%)	5 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	60 min	13.1 %
Boil	Equinox	75 g	20 min	13.1 %
Boil	Equinox	50 g	10 min	13.1 %

## Yeasts

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