

IPA powrót do korzeni

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **4.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Wayermann Pale Ale | 3 kg (46.2%) | 85 % | 5 |
| Grain | Viking Pilsner malt | 3 kg (46.2%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | Falconer's | 30 g | 70 min | 11.3 % |
| Aroma (end of boil) | Centennial | 30 g | 5 min | 10.5 % |
| Whirlpool | Falconer's | 30 g | 0 min | 11.3 % |
| Whirlpool | Citra | 30 g | 0 min | 12.3 % |
| Dry Hop | Falconer's | 30 g | 2 day(s) | 11.3 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12.3 % |
| Dry Hop | Equinox | 30 g | 2 day(s) | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | safale |