

## Jeden.

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **9.2**
- Style **American 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Weyermann - Caraamber	1 kg (16.7%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Sorachi Ace	30 g	30 min	10 %
Aroma (end of boil)	Sorachi Ace	20 g	15 min	10 %
Aroma (end of boil)	Vic Secret	20 g	0 min	16.3 %
Dry Hop	Vic Secret	30 g	5 day(s)	16.3 %
Dry Hop	Citra	70 g	5 day(s)	12 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Water Agent	gips	6 g	Mash	60 min