

Myśliszewicka_IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (20.4%) | 79 % | 16 |
| Grain | Żytni | 0.5 kg (10.2%) | 85 % | 8 |
| Grain | Strzegom Pilzneński | 0.7 kg (14.3%) | 80 % | 4 |
| Grain | Pszeniczny | 0.7 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 9 g | 60 min | 12.8 % |
| Boil | Citra | 15 g | 60 min | 12.7 % |
| Boil | Amarillo | 15 g | 20 min | 6 % |
| Boil | Cascade PL | 15 g | 20 min | 7.8 % |
| Boil | Amarillo | 30 g | 1 min | 6 % |
| Boil | Cascade PL | 15 g | 1 min | 7.8 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12.7 % |
| Dry Hop | Chinook | 10 g | 3 day(s) | 8 % |
| Dry Hop | Amarillo | 15 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |