

## propozycja X.22

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **10.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (66.7%)	80 %	35
Grain	słód pilzneński	1.2 kg (23.5%)	82 %	5
Grain	Płatki owsiane	0.5 kg (9.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Amarillo	25 g	5 min	9.5 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Ekuanot	25 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	300 ml	---