

SzIPA vol.2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **84**
- SRM **10.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (78.4%) | 85 % | 7 |
| Grain | Weyermann - Caraamber | 0.5 kg (6.5%) | 75 % | 65 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.3%) | 76 % | 150 |
| Grain | Weyermann - weizen cara | 0.25 kg (3.3%) | 80 % | 80 |
| Grain | Weyermann - roggen cara | 0.25 kg (3.3%) | 80 % | 80 |
| Grain | Płatki owsiane | 0.4 kg (5.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 45 min | 15.5 % |
| Boil | Cascade | 10 g | 45 min | 6 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Chinook | 20 g | 30 min | 13 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 15 min | 15.5 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g | 0 min | 15.5 % |
| Whirlpool | Chinook | 30 g | 0 min | 13 % |
| Whirlpool | Cascade | 15 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11.5 g | --- |