ipapp

- Gravity **16.4 BLG**
- ABV **---**
- IBU **48**
- SRM **1.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(71.4%)*	80 %	---
Grain	Strzegom Pilzneński	1 kg *(14.3%)*	80 %	---
Grain	Weyermann - Carapils	1 kg *(14.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	45 min	10 %
Boil	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---