

## Resztki IPA #24

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (46.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (23.3%)	85 %	4
Liquid Extract	Bruntal	0.65 kg (30.2%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	11.1 %
Aroma (end of boil)	mieszanka	10 g	15 min	8.5 %
Aroma (end of boil)	mieszanka	15 g	10 min	8.5 %
Aroma (end of boil)	mieszanka	15 g	5 min	8.5 %
Whirlpool	mieszanka	75 g	0 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	---

### Notes

- 10.07.2018  
11.5 blg  
*Jul 10, 2018, 12:08 AM*