

6. IPA - PAJAK

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **65**
- SRM **5.2**
- 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 **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (75.8%)	85 %	7
Grain	Platki ryżowe	0.5 kg (15.2%)	--- %	---
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	70 min	15 %
Boil	Topaz	10 g	5 min	15 %
Boil	Ella (AUS)	5 g	5 min	14.6 %
Aroma (end of boil)	Ella (AUS)	10 g	0 min	14.6 %
Aroma (end of boil)	Enigma (AUS)	15 g	0 min	17.2 %
Dry Hop	Ella (AUS)	15 g	5 day(s)	14.6 %
Dry Hop	Enigma (AUS)	15 g	5 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis