

Gnaszipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (84.6%)	79 %	6
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	100 g	15 min	11.3 %
Aroma (end of boil)	Mosaic	50 g	5 min	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis