Pomysł na IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **68**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **--- %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	2 kg *(100%)*	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12.8 %
Boil	Centennial	5 g	50 min	9.7 %
Boil	Citra	15 g	15 min	14.2 %
Aroma (end of boil)	Citra	10 g	0 min	14.2 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %
Dry Hop	Citra	15 g	3 day(s)	14.2 %
Dry Hop	Chinook	10 g	3 day(s)	12.8 %
Dry Hop	Lublin (Lubelski)	20 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	3.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	1.5 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.