

#7 USNZ IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **48**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.75 kg (40.8%)	85 %	4
Grain	Pale Ale	3.75 kg (40.8%)	79 %	6
Grain	Płatki owsiane	1 kg (10.9%)	60 %	3
Grain	Płatki pszeniczne	0.7 kg (7.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	2 g	60 min	9.5 %
Boil	Citra	2 g	60 min	12 %
Boil	Simcoe	2 g	60 min	13.2 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Amarillo	10 g	0 min	9.5 %
Boil	Citra	10 g	0 min	12 %
Boil	Nelson Sauvignon	20 g	0 min	11 %
Boil	Simcoe	30 g	0 min	13.2 %
Dry Hop	Nelson Sauvignon	80 g	3 day(s)	11 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	2 g	---