Wądroże IPA

- Gravity **15 BLG**
- ABV **---**
- IBU **59**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayermann Pale Ale	5.4 kg *(73%)*	84 %	7
Grain	Carahell	1 kg *(13.5%)*	77 %	26
Grain	Weyermann - Carapils	1 kg *(13.5%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	9.3 %
Boil	Amarillo	10 g	60 min	8 %
Boil	Cascade	10 g	30 min	9.3 %
Boil	Amarillo	20 g	30 min	8 %
Boil	Simcoe	30 g	15 min	13.3 %
Boil	Citra	30 g	5 min	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis