

## #45\_puszap

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- Gravity **12.4 BLG**
- ABV ---
- IBU **56**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 3.5 kg (87.5%) | 78 %   | 6   |
| Grain | Munich Malt          | 0.2 kg (5%)    | 80 %   | 120 |
| Grain | Pszeniczny           | 0.2 kg (5%)    | 85 %   | 4   |
| Grain | Acid Malt            | 0.1 kg (2.5%)  | 58.7 % | 6   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Chinook  | 30 g   | 30 min | 13 %       |
| Boil    | Cascade  | 30 g   | 15 min | 6 %        |
| Boil    | Amarillo | 20 g   | 1 min  | 9.5 %      |