

## #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 %