

# 50dag

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński             | 8 kg (57.1%) | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 5 kg (35.7%) | 80 %  | 7   |
| Grain | Pszeniczny             | 1 kg (7.1%)  | 85 %  | 4   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Magnum   | 30 g   | 60 min   | 13.5 %     |
| Boil    | Citra    | 30 g   | 45 min   | 14 %       |
| Boil    | Citra    | 50 g   | 20 min   | 14 %       |
| Boil    | Amarillo | 50 g   | 10 min   | 9.5 %      |
| Dry Hop | Amarillo | 50 g   | 3 day(s) | 9.5 %      |
| Dry Hop | Citra    | 100 g  | 3 day(s) | 12.3 %     |
| Dry Hop | Cascade  | 100 g  | 3 day(s) | 6.6 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 20 g   | sdf        |