

# Amerykańska klasyka

- Gravity **14.5 BLG**
- ABV ---
- IBU **92**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6.5 kg (96.3%) | 80 %  | 7   |
| Grain | Pszoniczny             | 0.25 kg (3.7%) | 85 %  | 4   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Simcoe   | 25 g   | 60 min   | 13.2 %     |
| Boil    | Simcoe   | 50 g   | 15 min   | 13.2 %     |
| Boil    | Cascade  | 15 g   | 15 min   | 6 %        |
| Boil    | Citra    | 15 g   | 15 min   | 12 %       |
| Boil    | Amarillo | 15 g   | 15 min   | 9.5 %      |
| Boil    | Cascade  | 35 g   | 5 min    | 6 %        |
| Boil    | Citra    | 35 g   | 5 min    | 12 %       |
| Boil    | Amarillo | 35 g   | 5 min    | 9.5 %      |
| Dry Hop | Citra    | 100 g  | 7 day(s) | 12 %       |
| Dry Hop | Amarillo | 100 g  | 7 day(s) | 9.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 15 min |