

#B015 Quick IPA Under pressure

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **12**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (40.5%) | 80 % | 35 |
| Sugar | Brown Sugar, Dark | 0.5 kg (11.9%) | 100 % | 99 |
| Grain | Płatki owsiane | 1 kg (23.8%) | 60 % | 3 |
| Grain | Viking Pale Ale malt | 1 kg (23.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 36 g | 50 min | 10 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12 % |
| Aroma (end of boil) | Ekuanot | 5 g | 5 min | 14 % |
| Aroma (end of boil) | Simcoe | 5 g | 5 min | 13.2 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |
| Dry Hop | Ekuanot | 25 g | 4 day(s) | 14 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 10 g | --- |

Notes

- Start 22.11.2021 -> 5PSI
23.11.2021 -> 10PSI
Nov 23, 2021, 8:06 PM