

BaszkiPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **121**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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 | Viking Pale Ale malt | 12 kg (85.7%) | 85 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (10.7%) | 79 % | 16 |
| Grain | KARELOWY | 0.5 kg (3.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Citra | 100 g | 60 min | 12 % |
| Boil | Hallertauer Taurus | 100 g | 30 min | 14 % |
| Boil | Lublin (Lubelski) | 100 g | 60 min | 4 % |
| Aroma (end of boil) | Amarillo | 60 g | 0 min | 9.5 % |
| Dry Hop | Marynka | 50 g | 0 day(s) | 10 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 0 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |