

BoPeX Mocne

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **69**
- SRM **13.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Bestmalz Red X | 6.5 kg (76.5%) | 79 % | 30 |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (11.8%) | 75 % | 20 |
| Grain | Briess - Wheat Malt, Red | 1 kg (11.8%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 5 g | 60 min | 6 % |
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Cascade | 50 g | 20 min | 6 % |
| Boil | Citra | 50 g | 20 min | 12 % |
| Boil | Cascade | 80 g | 5 min | 6 % |
| Boil | Citra | 80 g | 5 min | 12 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |