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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (12.5%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (9.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	10 %
Aroma (end of boil)	lubelski	40 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis