

First Sweet IPA #1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Monachijski | 0.5 kg (8.8%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.5%) | 75 % | 150 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.8%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 2 kg (35.1%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (35.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (5.3%) | 85 % | 3 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 50 min | 13 % |
| Boil | Equinox | 15 g | 50 min | 13.1 % |
| Boil | Cascade | 20 g | 20 min | 6 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Boil | Citra | 5 g | 10 min | 12 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 6 % |

Yeasts

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