

HCB019 Just IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.25 kg (4%)	85 %	3
Grain	Strzegom Pale Ale	5 kg (80%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (16%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12.1 %
Boil	Citra	20 g	60 min	13.7 %
Boil	Mosaic	10 g	15 min	12.1 %
Boil	Citra	10 g	15 min	13.7 %
Dry Hop	Centennial	30 g	3 day(s)	10 %
Dry Hop	Simcoe	30 g	3 day(s)	11.7 %
Dry Hop	Mosaic	30 g	3 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	800 ml	Fermentum Mobile