

IPA 2021

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **84**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (64.9%)	81 %	4
Grain	Cara Gold	0.7 kg (9.1%)	75 %	120
Grain	Żytni	0.5 kg (6.5%)	85 %	8
Grain	Monachijski	0.5 kg (6.5%)	80 %	16
Grain	Pszeniczny	1 kg (13%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	10.9 %
Boil	Azzaca	30 g	15 min	12.7 %
Boil	Azzaca	30 g	10 min	12.7 %
Boil	Azzaca	30 g	5 min	12.7 %
Aroma (end of boil)	Sorachi Ace	30 g	1 min	9.6 %
Dry Hop	Centennial	30 g	5 day(s)	9.4 %
Dry Hop	Simcoe	30 g	5 day(s)	12.4 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki ryżowe	500 g	Mash	80 min