

# IPA\_cytrusowa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (61.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (20.5%)	79 %	22
Grain	cookie viking malt	0.8 kg (11%)	72 %	5
Grain	Płatki owsiane	0.5 kg (6.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	10 g	60 min	13.5 %
Boil	Mosaic	25 g	60 min	11.6 %
Boil	Contenssa	30 g	60 min	3 %
Dry Hop	Calypso	20 g	10 day(s)	13.5 %
Dry Hop	Contenssa	20 g	10 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	Fermentis

## Notes

- [www](#)  
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