

IPA & DALE

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **60**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (85.7%) | 80 % | 7 |
| Grain | Monachijski | 0.7 kg (10%) | 80 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 40 g | 65 min | 12 % |
| Boil | Amarillo | 20 g | 65 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |