

## IPA wersja ulepszona.

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (74.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (20.3%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (5.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	3 g	60 min	12.6 %
Boil	Citra	5 g	20 min	12.6 %
Boil	Cascade	3 g	20 min	5.8 %
Boil	Simcoe	4 g	20 min	12.6 %
Aroma (end of boil)	Citra	27 g	0 min	12.6 %
Aroma (end of boil)	Cascade	29 g	0 min	5.8 %
Aroma (end of boil)	Simcoe	29 g	0 min	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	witamina C	1 g	Secondary	3 day(s)
Other	witamina C	1 g	Bottling	---