

Judym

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **52**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	0.7 kg (11.7%)	78 %	22
Grain	Cara Gold Castlemalting	0.3 kg (5%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	15 min	6 %
Boil	Cascade	15 g	55 min	6 %
Boil	Willamette	30 g	100 min	5 %
Aroma (end of boil)	Willamette	30 g	120 min	5 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

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