

# Lassssss

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **70**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	25 g	60 min	12 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	southern promise	15 g	30 min	10 %
Aroma (end of boil)	Eureka!	40 g	1 min	18 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Galena	80 g	5 day(s)	12 %
Dry Hop	Eureka!	60 g	5 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
liberty bell	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	pepy sosny	50 g	Boil	30 min