

# Majowa IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **63**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	Viking Pale Ale malt	5 kg (71.4%)	75 %	5
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	75 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	45 min	11 %
Boil	Citra	30 g	45 min	15 %
Dry Hop	Citra	90 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis