

## May IPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **81**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4 kg (57.1%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (28.6%)  | 80 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.5 kg (7.1%) | 75 %  | 30  |
| Grain | Pszeniczny          | 0.5 kg (7.1%) | 85 %  | 4   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Simcoe   | 50 g   | 50 min | 13.2 %     |
| Boil    | Amarillo | 50 g   | 30 min | 9.5 %      |
| Boil    | Cascade  | 50 g   | 0 min  | 6 %        |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 15 min |