

## PL-USA IPA

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **6.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pale Ale malt                         | 5 kg (75.8%)   | 80 %  | 5   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1.6 kg (24.2%) | 80 %  | 20  |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Puławski | 105 g  | 60 min   | 4.3 %      |
| Aroma (end of boil) | Puławski | 105 g  | 5 min    | 4.3 %      |
| Aroma (end of boil) | Galaxy   | 30 g   | 5 min    | 15 %       |
| Dry Hop             | Galaxy   | 70 g   | 7 day(s) | 15 %       |

### Yeasts

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