

# Singel Hoop

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (90.9%)	80 %	7
Grain	Strzegom Wiedeński	0.3 kg (4.5%)	79 %	10
Grain	Pszeniczny	0.2 kg (3%)	85 %	4
Grain	Carahell	0.09 kg (1.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15.01 g	60 min	11 %
Boil	Simcoe	9.99 g	20 min	13.2 %
Boil	Simcoe	9.99 g	15 min	13.2 %
Boil	Simcoe	9.99 g	10 min	13.2 %
Boil	Simcoe	9.99 g	5 min	13.2 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.82 g	---