

## Szipa 3

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **76**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	9.7 %
Boil	citra	15 g	60 min	14.2 %
Boil	Amarillo	15 g	45 min	7.9 %
Boil	cascade	15 g	45 min	6.5 %
Boil	Centennial	15 g	30 min	9.7 %
Boil	citra	15 g	15 min	14.2 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---