

SzIPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **91**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.2 kg (86.7%) | 73 % | 7 |
| Grain | Weyermann - Carapils | 0.4 kg (6.7%) | 71 % | 4 |
| Grain | Weyermann - Carared | 0.4 kg (6.7%) | 71 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 15 min | 12.8 % |
| Boil | Citra | 15 g | 15 min | 12.4 % |
| Boil | Chinook | 10 g | 30 min | 12.8 % |
| Boil | Citra | 10 g | 30 min | 12.4 % |
| Boil | Chinook | 10 g | 45 min | 12.8 % |
| Boil | Citra | 10 g | 45 min | 12.4 % |
| Boil | Chinook | 10 g | 60 min | 12.8 % |
| Boil | Citra | 10 g | 60 min | 12.4 % |
| Whirlpool | Chinook | 15 g | 75 min | 12.8 % |
| Whirlpool | Citra | 15 g | 75 min | 12.4 % |
| Dry Hop | Cascade | 100 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 14.5 g | fermentis |