

## test

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0 kg	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	45 min	10 %
Boil	Citra	10 g	45 min	12 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Citra	10 g	20 min	12 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Mosaic	10 g	7 min	10 %
Boil	Citra	10 g	7 min	12 %
Boil	Amarillo	10 g	7 min	9.5 %
Boil	Mosaic	15 g	2 min	10 %
Boil	Citra	15 g	2 min	12 %
Boil	Amarillo	15 g	2 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Aroma (end of boil)	Amarillo	10 g	1 min	9.5 %

### Yeasts

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