

#7 USNZ IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **48**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 3.75 kg (40.8%) | 85 % | 4 |
| Grain | Pale Ale | 3.75 kg (40.8%) | 79 % | 6 |
| Grain | Płatki owsiane | 1 kg (10.9%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.7 kg (7.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Amarillo | 2 g | 60 min | 9.5 % |
| Boil | Citra | 2 g | 60 min | 12 % |
| Boil | Simcoe | 2 g | 60 min | 13.2 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Boil | Amarillo | 10 g | 0 min | 9.5 % |
| Boil | Citra | 10 g | 0 min | 12 % |
| Boil | Nelson Sauvín | 20 g | 0 min | 11 % |
| Boil | Simcoe | 30 g | 0 min | 13.2 % |
| Dry Hop | Nelson Sauvín | 80 g | 3 day(s) | 11 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 2 g | --- |