

## A(W)IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (70%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	45 min	12 %
Boil	Cascade	12 g	45 min	6 %
Boil	Citra	12 g	20 min	12 %
Boil	Cascade	15 g	20 min	6 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	12 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolęda	15 g	Secondary	7 day(s)
Flavor	Skórka pomarańczy ?	10 g	Boil	10 min