

## ale

- Gravity **16.1 BLG**
- ABV ---
- IBU **33**
- SRM **7.9**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (83.3%)	80 %	6
Grain	Strzegom Monachijski typ II	0.7 kg (11.7%)	79 %	22
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	40 g	60 min	3.9 %
Boil	Golding	30 g	30 min	3.9 %
Boil	Golding	30 g	15 min	3.9 %
Boil	Cascade	30 g	1 min	6.9 %
Dry Hop	Challenger	50 g	7 day(s)	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
1272	Ale	Liquid	125 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	gips	4 g	Mash	60 min