

# ekIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **4.6**
- 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 **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13 %
Boil	Simcoe	10 g	60 min	12.3 %
Boil	Simcoe	15 g	30 min	12.3 %
Boil	Centennial	20 g	15 min	8.5 %
Boil	Cascade	15 g	5 min	7.2 %
Aroma (end of boil)	Cascade	15 g	0 min	7.2 %
Dry Hop	Centennial	30 g	5 day(s)	8.5 %
Dry Hop	Simcoe	25 g	5 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- 24.09.2016 - 9 warka
- 03.10.2016 - zlanie na cichą
- 04.10.2016 - chmielenie na zimno
- 09.10.2016 - butelkowanie
- Jan 13, 2018, 8:03 PM