

Haziel IPA na Cieczyn

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **103**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	17 %
Boil	Citra	20 g	20 min	12 %
Boil	Sabro	20 g	20 min	15 %
Boil	Citra	30 g	5 min	12 %
Boil	Sabro	30 g	5 min	15 %
Whirlpool	Sabro	50 g	30 min	15 %
Whirlpool	Citra	50 g	30 min	12 %