

## Hoops hoops

---

- Gravity **16.8 BLG**
- ABV ---
- IBU **33**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **41 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **48.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **48.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	strzegom Przenica	0.8 kg (6.3%)	--- %	---
Grain	Strzegom Pale Ale	12 kg (93.8%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Mosaic	20 g	40 min	10 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 5	Ale	Dry	20 g	---