

# Ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- 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 | Briess - Pale Ale Malt | 3 kg (42.9%) | 80 %  | 7   |
| Grain | Pszeniczny             | 1 kg (14.3%) | 85 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | El Dorado | 50 g   | 60 min   | 12.5 %     |
| Aroma (end of boil) | Cascade   | 10 g   | 20 min   | 6 %        |
| Aroma (end of boil) | Cascade   | 20 g   | 10 min   | 6 %        |
| Aroma (end of boil) | cascade   | 20 g   | 1 min    | 6 %        |
| Dry Hop             | Amarillo  | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Mosaic    | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |