

# IPA 2023

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **11.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	75 %	5
Grain	Cara Gold	1 kg (13.3%)	70 %	120
Grain	Pszeniczny	1 kg (13.3%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (6.7%)	74 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	14 %
Boil	Citra	30 g	10 min	12.2 %
Boil	Amarillo	30 g	5 min	7.7 %
Dry Hop	Cascade	50 g	7 day(s)	5.8 %
Dry Hop	Amarillo	20 g	7 day(s)	7.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	płatki ryżowe	500 g	Mash	30 min
Flavor	trawa cytrynowa	20 g	Boil	5 min
Flavor	skórka pomarańczy	20 g	Boil	10 min