

# IPA na monachijskim i Cascade

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **11.2**
- Style **American Amber Ale**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski jasny Viking Malt	5 kg (83.3%)	78 %	16
Grain	COOKIE Viking Malt	1 kg (16.7%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dragon SLO	30 g	60 min	7.2 %
Aroma (end of boil)	Cascade USA (PL)	30 g	15 min	5.8 %
Aroma (end of boil)	Simcoe USA	20 g	15 min	13.2 %
Dry Hop	Cascade USA (PL)	50 g	5 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 GORĄCZKA KALIFORNIJSKA	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	10 g	Boil	15 min