

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 |