

## IPA na US-05

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **50 min**
- Evaporation rate **20 %/h**
- Boil size **29.2 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 | Pilzneński             | 2 kg (33.3%) | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 2 kg (33.3%) | 80 %  | 7   |
| Grain | Płatki pszeniczne      | 1 kg (16.7%) | 85 %  | 3   |
| Grain | Płatki owsiane         | 1 kg (16.7%) | 85 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra  | 1 g    | 5 min    | 12 %       |
| Aroma (end of boil) | Galaxy | 1 g    | 5 min    | 15 %       |
| Whirlpool           | Citra  | 50 g   | 10 min   | 12 %       |
| Whirlpool           | Galaxy | 50 g   | 10 min   | 15 %       |
| Dry Hop             | Citra  | 40 g   | 2 day(s) | 12 %       |
| Dry Hop             | Galaxy | 40 g   | 2 day(s) | 15 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |