

## ipa nr3

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **88**
- SRM **10.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (58.1%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (11.6%)	79 %	6
Grain	Cara-Pils/Dextrine	1 kg (11.6%)	72 %	4
Grain	Oats, Flaked	0.5 kg (5.8%)	80 %	2
Grain	Strzegom Pszeniczny	1 kg (11.6%)	81 %	6
Grain	Strzegom pszenica prażona	0.1 kg (1.2%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	20 g	60 min	13.5 %
Boil	mosai	30 g	60 min	10.4 %
Boil	citra	30 g	20 min	13.5 %
Boil	mosaic	40 g	20 min	10.4 %
Boil	mosaic	40 g	5 min	13.5 %
Aroma (end of boil)	citra	30 g	0 min	13.5 %
Aroma (end of boil)	mosaic	40 g	0 min	13.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Finning	mech irlandzki	5 g	Boil	10 min