

# Jeleń IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **7.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.94 kg (75%)	80 %	7
Grain	Monachijski	1.62 kg (20.5%)	80 %	16
Grain	Briess - Carapils Malt	0.18 kg (2.3%)	74 %	3
Grain	Weyermann - Carared	0.18 kg (2.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	17 g	60 min	11 %
Boil	Amarillo	13 g	60 min	9.5 %
Boil	Nelson Sauvín	13 g	20 min	11 %
Boil	Amarillo	13 g	20 min	9.5 %
Boil	Nelson Sauvín	13 g	5 min	11 %
Boil	Amarillo	13 g	5 min	9.5 %
Boil	Cascade	25 g	5 min	6 %
Dry Hop	Nelson Sauvín	25 g	7 day(s)	11 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

## Yeasts

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