

# Pa Jaka Breja

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **61**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (56.2%)	80 %	7
Grain	Pszeniczny	0.5 kg (5.6%)	85 %	4
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (38.2%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Citra	75 g	15 min	12 %
Boil	Citra	100 g	5 min	12 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka bergamotki	50 g	Boil	10 min