

## PL-USA IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **6.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1.6 kg (24.2%)	80 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	105 g	60 min	4.3 %
Aroma (end of boil)	Puławski	105 g	5 min	4.3 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Dry Hop	Galaxy	70 g	7 day(s)	15 %

### Yeasts

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