

PL-USA IPA

- 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 |