

# Radzu IPA

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- Gravity **16.2 BLG**
- ABV ---
- IBU **60**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.09 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (45.5%)	80 %	6
Grain	Weyermann - Pilsner Malt	2.5 kg (45.5%)	81 %	5
Grain	Weyermann - Pale Ale Malt	0.5 kg (9.1%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

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