

## Resztki IPA #24

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Fermentables

| Type           | Name       | Amount          | Yield | EBC |
|----------------|------------|-----------------|-------|-----|
| Grain          | Pilzneński | 1 kg (46.5%)    | 81 %  | 4   |
| Grain          | Pszeniczny | 0.5 kg (23.3%)  | 85 %  | 4   |
| Liquid Extract | Bruntal    | 0.65 kg (30.2%) | 81 %  | 26  |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Chinook   | 10 g   | 45 min | 11.1 %     |
| Aroma (end of boil) | mieszanka | 10 g   | 15 min | 8.5 %      |
| Aroma (end of boil) | mieszanka | 15 g   | 10 min | 8.5 %      |
| Aroma (end of boil) | mieszanka | 15 g   | 5 min  | 8.5 %      |
| Whirlpool           | mieszanka | 75 g   | 0 min  | 8.5 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 250 ml | ---        |

### Notes

- 10.07.2018  
11.5 blg  
*Jul 10, 2018, 12:08 AM*