

# SH

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **60**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (57.1%)	80 %	7
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Pilzneński	1 kg (14.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.1 %
Aroma (end of boil)	lunga	45 g	5 min	11 %
Boil	lunga	15 g	60 min	11 %
Dry Hop	lunga	30 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11.5 g	---