

## SzIPA vol.2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **84**
- SRM **10.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (78.4%)	85 %	7
Grain	Weyermann - Caraamber	0.5 kg (6.5%)	75 %	65
Grain	Weyermann Caramunich 3	0.25 kg (3.3%)	76 %	150
Grain	Weyermann - weizen cara	0.25 kg (3.3%)	80 %	80
Grain	Weyermann - roggen cara	0.25 kg (3.3%)	80 %	80
Grain	Platki owsiane	0.4 kg (5.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	45 min	15.5 %
Boil	Cascade	10 g	45 min	6 %
Boil	Citra	20 g	30 min	12 %
Boil	Chinook	20 g	30 min	13 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	30 min	6 %
Boil	Citra	10 g	15 min	12 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Boil	Cascade	10 g	10 min	6 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Whirlpool	Chinook	30 g	0 min	13 %
Whirlpool	Cascade	15 g	0 min	6 %

## Yeasts

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