

# TEST1

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- Gravity **13.6 BLG**
- ABV ---
- IBU **48**
- SRM **5.8**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name              | Amount      | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 79 %  | 6   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 10 g   | 60 min | 13.5 %     |
| Boil    | Cascade | 10 g   | 45 min | 7.7 %      |
| Boil    | Citra   | 10 g   | 30 min | 13.5 %     |
| Boil    | Cascade | 10 g   | 15 min | 7.7 %      |
| Boil    | Cascade | 10 g   | 10 min | 7.7 %      |
| Boil    | Citra   | 10 g   | 5 min  | 13.5 %     |
| Boil    | Cascade | 10 g   | 5 min  | 7.7 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |