

US-PL-NZ IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **65**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (72.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (18.2%)	79 %	16
Grain	Płatki owsiane	0.25 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	WAI-ITI	50 g	2 day(s)	4.1 %

Yeasts

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