

## Zasada dwóch

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **5.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Galaxy	30 g	5 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.5 g	Boil	15 min