

#1 IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **77**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (32.1%)	80 %	4
Grain	Viking Pale Ale malt	3.3 kg (58.9%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.9%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.3 %
Boil	Galaxy	20 g	30 min	15 %
Boil	Mosaic	20 g	10 min	10 %
Dry Hop	Citra	60 g	2 day(s)	12.6 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	23 g	fermentis