

1. IPA - ŁOŚ

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **4.8**
- Style **American Pale Ale**

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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Dr Rudi | 30 g | 60 min | 11.8 % |
| Boil | Sticklebract | 10 g | 10 min | 12 % |
| Boil | Dr Rudi | 20 g | 10 min | 11.8 % |
| Aroma (end of boil) | Dr Rudi | 10 g | 0 min | 11.8 % |
| Aroma (end of boil) | Pacific Gem | 10 g | 0 min | 15.3 % |
| Dry Hop | Pacific Gem | 20 g | 5 day(s) | 15.3 % |
| Dry Hop | Sticklebract | 20 g | 5 day(s) | 12 % |

Yeasts

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