

## #10

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **79**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (28.6%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	60 min	12.6 %
Boil	Cascade	15 g	20 min	5.8 %
Boil	El Dorado	25 g	20 min	12.9 %
Aroma (end of boil)	Cascade	15 g	5 min	5.8 %
Aroma (end of boil)	Pacific Gem	20 g	5 min	12.6 %
Dry Hop	Cascade	70 g	3 day(s)	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---