

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **8.4**
- 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 **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	5 kg (75.8%)	79 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Płatki owsiane	0.3 kg (4.5%)	85 %	3
Grain	Strzegom Karmel 150	0.3 kg (4.5%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	70 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Cascade PL	10 g	5 min	5.2 %
Dry Hop	Amarillo	10 g	10 day(s)	9.5 %
Dry Hop	Cascade PL	10 g	10 day(s)	5.2 %
Dry Hop	Cascade PL	15 g	3 day(s)	5.2 %

### Yeasts

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

### Notes

- 150 gr ekstr jasnego na 1 litr wody + 20 gr glukozy na 20 l piwa  
*Jan 2, 2019, 6:02 PM*