

## #6

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 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	2 kg (28.6%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (7.1%)	81 %	6
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	Strzegom Pilzneński	2.5 kg (35.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6.8 %
Boil	Cascade	15 g	60 min	7.5 %
Boil	Sybilla	20 g	20 min	6.8 %
Boil	Cascade	15 g	20 min	7.5 %
Aroma (end of boil)	El Dorado	20 g	5 min	15 %
Dry Hop	El Dorado	25 g	3 day(s)	15 %
Dry Hop	Summit	25 g	3 day(s)	17 %

### Yeasts

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