

# Amerykańska klasyka

- Gravity **14.5 BLG**
- ABV ---
- IBU **92**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (96.3%)	80 %	7
Grain	Pszoniczny	0.25 kg (3.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Simcoe	50 g	15 min	13.2 %
Boil	Cascade	15 g	15 min	6 %
Boil	Citra	15 g	15 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Cascade	35 g	5 min	6 %
Boil	Citra	35 g	5 min	12 %
Boil	Amarillo	35 g	5 min	9.5 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Amarillo	100 g	7 day(s)	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Finning	Irish Moss	5 g	Boil	15 min