

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 |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |