

# creazy ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **81**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (36.7%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (25%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (25%)	79 %	16
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Żytni	0.3 kg (5%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	30 g	60 min	12.7 %
Boil	taiheke	30 g	30 min	6.7 %
Boil	Cascade	30 g	18 min	6 %
Boil	citra	15 g	18 min	12 %
Boil	Citra	15 g	8 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

## Yeasts

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

## Notes

- Slody wrzucamy w 58 stopniach pierwsza przerwa w 62st,na 20min druga przerwa w 72st.na 40min.Wygrzew w 78 10min  
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