

# First Sweet IPA #1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.5 kg (8.8%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150
Grain	Strzegom Wiedeński	0.5 kg (8.8%)	79 %	10
Grain	Viking Pale Ale malt	2 kg (35.1%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (35.1%)	80 %	4
Grain	Płatki owsiane	0.3 kg (5.3%)	85 %	3
Grain	Strzegom Karmel 30	0.2 kg (3.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13 %
Boil	Equinox	15 g	50 min	13.1 %
Boil	Cascade	20 g	20 min	6 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Citra	5 g	10 min	12 %
Whirlpool	Citra	15 g	0 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Cascade	20 g	4 day(s)	6 %

## Yeasts

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