

IPA #1

- Gravity **16.1 BLG**
- ABV ---
- IBU **88**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- 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 | 5 kg (71.4%) | 79 % | 6 |
| Grain | bestmalz caramel pils | 2 kg (28.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Equinox | 20 g | 60 min | 13.1 % |
| Boil | Amarillo | 20 g | 50 min | 8.3 % |
| Boil | Equinox | 20 g | 40 min | 13.1 % |
| Boil | Amarillo | 20 g | 30 min | 8.3 % |
| Boil | Equinox | 20 g | 20 min | 13.1 % |
| Boil | Amarillo | 20 g | 10 min | 8.3 % |
| Dry Hop | Equinox | 40 g | 4 day(s) | 13.1 % |
| Dry Hop | Amarillo | 40 g | 4 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale | Dry | 11.5 g | --- |