

# IPA 14 BLG

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **79**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **44.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (48.6%)	--- %	6
Grain	Strzegom Pilzneński	4 kg (43.2%)	--- %	4
Grain	Pszeniczny	0.5 kg (5.4%)	85 %	4
Grain	Cookie	0.25 kg (2.7%)	--- %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	65 g	60 min	13 %
Boil	Citra	25 g	15 min	12 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Citra	25 g	5 min	12 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Citra	25 g	1 min	12 %
Boil	Simcoe	25 g	1 min	13.2 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis