

IPA 2023

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **11.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 75 % | 5 |
| Grain | Cara Gold | 1 kg (13.3%) | 70 % | 120 |
| Grain | Pszeniczny | 1 kg (13.3%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.7%) | 74 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 14 % |
| Boil | Citra | 30 g | 10 min | 12.2 % |
| Boil | Amarillo | 30 g | 5 min | 7.7 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 5.8 % |
| Dry Hop | Amarillo | 20 g | 7 day(s) | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Other | płatki ryżowe | 500 g | Mash | 30 min |
| Flavor | trawa cytrynowa | 20 g | Boil | 5 min |
| Flavor | skórka pomarańczy | 20 g | Boil | 10 min |