

IPA poprawka pierwszej IPY inne chmiele

- Gravity **16.8 BLG**
- ABV ---
- IBU **58**
- SRM **8.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (80.6%) | 79 % | 6 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (8.1%) | 81 % | 53 |
| Grain | Biscuit Malt | 0.5 kg (8.1%) | 79 % | 45 |
| Grain | Pszeniczny | 0.2 kg (3.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Cascade | 30 g | 60 min | 7.2 % |
| Boil | Cascade | 30 g | 30 min | 7.2 % |
| Aroma (end of boil) | Amarillo | 13 g | 10 min | 8.2 % |
| Aroma (end of boil) | Centennial | 30 g | 10 min | 10.2 % |
| Aroma (end of boil) | Simcoe | 9.5 g | 10 min | 9 % |
| Aroma (end of boil) | Cascade | 35 g | 0 min | 7.2 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

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