

# LapsangIPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **59**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale                    | 3 kg (46.2%)   | 80 %  | 8   |
| Grain | Żytni                              | 2 kg (30.8%)   | 85 %  | 8   |
| Grain | Grodziski pszeniczny wędzony dębem | 1.5 kg (23.1%) | 80 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Nugget | 34 g   | 60 min | 15.3 %     |
| Boil    | HBC462 | 10 g   | 15 min | 14.6 %     |
| Boil    | HBC462 | 10 g   | 5 min  | 14.6 %     |
| Boil    | Simcoe | 50 g   | 0 min  | 13.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | sfale      |

## Extras

| Type  | Name                  | Amount | Use for | Time  |
|-------|-----------------------|--------|---------|-------|
| Spice | Aframom madagaskarski | 15 g   | Boil    | 5 min |