

# lapsangipa2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **6.6**
- 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 **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (53.4%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (15.3%)	79 %	10
Grain	Żytni	2 kg (30.5%)	85 %	8
Grain	Weyermann Caramunich 3	0.05 kg (0.8%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	14 g	30 min	13.9 %
Boil	Enigma (AUS)	10 g	15 min	17.2 %
Boil	Enigma (AUS)	15 g	10 min	17.2 %
Boil	Enigma (AUS)	15 g	5 min	17.2 %
Boil	Enigma (AUS)	20 g	0 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Lapsang souchong	100 g	Boil	0 min