

# Lassssss

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **70**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.5 kg (9.1%) | 75 %  | 150 |

## Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | Galena           | 25 g   | 60 min   | 12 %       |
| Boil                | Simcoe           | 20 g   | 30 min   | 13.2 %     |
| Boil                | southern promise | 15 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Eureka!          | 40 g   | 1 min    | 18 %       |
| Dry Hop             | Simcoe           | 30 g   | 5 day(s) | 13.2 %     |
| Dry Hop             | Galena           | 80 g   | 5 day(s) | 12 %       |
| Dry Hop             | Eureka!          | 60 g   | 5 day(s) | 18 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| liberty bell | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type  | Name       | Amount | Use for | Time   |
|-------|------------|--------|---------|--------|
| Spice | pepy sosny | 50 g   | Boil    | 30 min |