

May IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **81**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (57.1%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (28.6%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7.1%) | 75 % | 30 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 50 g | 50 min | 13.2 % |
| Boil | Amarillo | 50 g | 30 min | 9.5 % |
| Boil | Cascade | 50 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |