

# Piwo Amerykanske

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **9.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (33.3%)	80 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (16.7%)	85 %	7
Grain	Maris Otter Crisp	1 kg (16.7%)	83 %	6
Grain	Caramel/Crystal Malt - 120L	0.25 kg (4.2%)	72 %	236
Grain	Biscuit Malt	0.25 kg (4.2%)	79 %	45
Grain	Płatki owsiane	1.5 kg (25%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	30 g	50 min	14 %
Aroma (end of boil)	Sabro	30 g	10 min	14 %
Dry Hop	Sabro	30 g	5 day(s)	14 %

## Yeasts

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