

Szipa 3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **76**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 | Weyermann - Pale Ale Malt | 5 kg (83.3%) | 85 % | 7 |
| Grain | Strzegom Pszeniczny | 1 kg (16.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 15 g | 60 min | 9.7 % |
| Boil | citra | 15 g | 60 min | 14.2 % |
| Boil | Amarillo | 15 g | 45 min | 7.9 % |
| Boil | cascade | 15 g | 45 min | 6.5 % |
| Boil | Centennial | 15 g | 30 min | 9.7 % |
| Boil | citra | 15 g | 15 min | 14.2 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Centennial | 20 g | 0 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11.5 g | --- |