

# SzIPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **91**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.2 kg (86.7%) | 73 %  | 7   |
| Grain | Weyermann - Carapils      | 0.4 kg (6.7%)  | 71 %  | 4   |
| Grain | Weyermann - Carared       | 0.4 kg (6.7%)  | 71 %  | 45  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 15 g   | 15 min   | 12.8 %     |
| Boil      | Citra   | 15 g   | 15 min   | 12.4 %     |
| Boil      | Chinook | 10 g   | 30 min   | 12.8 %     |
| Boil      | Citra   | 10 g   | 30 min   | 12.4 %     |
| Boil      | Chinook | 10 g   | 45 min   | 12.8 %     |
| Boil      | Citra   | 10 g   | 45 min   | 12.4 %     |
| Boil      | Chinook | 10 g   | 60 min   | 12.8 %     |
| Boil      | Citra   | 10 g   | 60 min   | 12.4 %     |
| Whirlpool | Chinook | 15 g   | 75 min   | 12.8 %     |
| Whirlpool | Citra   | 15 g   | 75 min   | 12.4 %     |
| Dry Hop   | Cascade | 100 g  | 5 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 14.5 g | fermentis  |