

# TeIPkA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	18 g	60 min	15.1 %
Boil	Chinook	20 g	10 min	12.8 %
Boil	Simcoe	20 g	10 min	13.3 %
Boil	Cascade	20 g	10 min	6.3 %
Dry Hop	Chinook	30 g	7 day(s)	13 %
Dry Hop	Simcoe	30 g	7 day(s)	13.3 %
Dry Hop	Cascade	30 g	7 day(s)	6.3 %
Dry Hop	zielona herbata	25 g	3 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min

## Notes

- Wyszło 15 Blg (25 litrów), rozcieńczono do 14 Blg (27 litrów)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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