

## W 21.06.2017 IPA z resztek z Hapsami

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **54**
- SRM **4.6**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum GOR	10 g	30 min	13.5 %
Boil	Sybilla AROMA	10 g	30 min	7.5 %
Boil	Magnum GOR	10 g	10 min	13.5 %
Boil	Sybilla AROMA	12 g	10 min	7.5 %
Dry Hop	Magnum GOR	10 g	7 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	hibiskus	5 g	Boil	10 min