

#45_puszap

- Gravity **12.4 BLG**
- ABV ---
- IBU **56**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 3.5 kg (87.5%) | 78 % | 6 |
| Grain | Munich Malt | 0.2 kg (5%) | 80 % | 120 |
| Grain | Pszeniczny | 0.2 kg (5%) | 85 % | 4 |
| Grain | Acid Malt | 0.1 kg (2.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Chinook | 30 g | 30 min | 13 % |
| Boil | Cascade | 30 g | 15 min | 6 % |
| Boil | Amarillo | 20 g | 1 min | 9.5 % |