

## #61

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **70**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14.4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (71.4%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (23.8%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.2 kg (4.8%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Whirlpool	Citra	20 g	20 min	13.1 %
Whirlpool	Mosaic	20 g	20 min	12.6 %
Whirlpool	Simcoe	20 g	20 min	14.5 %
Dry Hop	Citra	30 g	2 day(s)	13.1 %
Dry Hop	Mosaic	30 g	2 day(s)	12.6 %
Dry Hop	Simcoe	30 g	2 day(s)	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs

### Notes

- Drożdże starter  
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