

## ale

- Gravity **16.1 BLG**
- ABV ---
- IBU **33**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel       | 5 kg (83.3%)   | 80 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.7 kg (11.7%) | 79 %  | 22  |
| Grain | Weyermann - Carapils        | 0.3 kg (5%)    | 78 %  | 4   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Golding    | 40 g   | 60 min   | 3.9 %      |
| Boil    | Golding    | 30 g   | 30 min   | 3.9 %      |
| Boil    | Golding    | 30 g   | 15 min   | 3.9 %      |
| Boil    | Cascade    | 30 g   | 1 min    | 6.9 %      |
| Dry Hop | Challenger | 50 g   | 7 day(s) | 6.1 %      |

### Yeasts

| Name | Type | Form   | Amount | Laboratory |
|------|------|--------|--------|------------|
| 1272 | Ale  | Liquid | 125 ml | ---        |

### Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | gips | 4 g    | Mash    | 60 min |