

## Görlitz IPA zwei

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **83**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (77.8%)	85 %	7
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Whirlpool	Mosaic	50 g	30 min	10 %
Whirlpool	Citra	40 g	30 min	12 %
Dry Hop	Simcoe	20 g	1 day(s)	13.2 %
Dry Hop	Simcoe	50 g	1 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---