

Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (42.9%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 3 kg (42.9%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | El Dorado | 50 g | 60 min | 12.5 % |
| Aroma (end of boil) | Cascade | 10 g | 20 min | 6 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 6 % |
| Aroma (end of boil) | cascade | 20 g | 1 min | 6 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |