

IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **8.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (8.3%) | 79 % | 23 |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (4.1%) | 80 % | 6 |
| Grain | Caramunich® typ I | 0.2 kg (2.8%) | 73 % | 80 |
| Grain | Strzegom Karmel 300 | 0.15 kg (2.1%) | 70 % | 299 |
| Grain | Strzegom Pilzneński | 1 kg (13.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Galaxy | 30 g | 60 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 30 min | 6 % |
| Boil | Perle | 20 g | 30 min | 5 % |
| Aroma (end of boil) | Cascade PL | 20 g | 3 min | 5.2 % |
| Boil | styrian bobek | 20 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |