

IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **8.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal - ekstrakt słodowy jasny	3.4 kg (69.4%)	86 %	26
Liquid Extract	WES - ekstrakt słodowy pszeniczny	0.5 kg (10.2%)	86 %	30
Grain	Płatki owsiane	1 kg (20.4%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Galaxy	10 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min