

## IPA & DALE

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **60**
- SRM **8.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	Briess - Pale Ale Malt	6 kg (85.7%)	80 %	7
Grain	Monachijski	0.7 kg (10%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.3%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	65 min	12 %
Boil	Amarillo	20 g	65 min	9.5 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---