

## IPA na US-05

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **50 min**
- Evaporation rate **20 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Briess - Pale Ale Malt	2 kg (33.3%)	80 %	7
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	1 g	5 min	12 %
Aroma (end of boil)	Galaxy	1 g	5 min	15 %
Whirlpool	Citra	50 g	10 min	12 %
Whirlpool	Galaxy	50 g	10 min	15 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis