

# IPA z odzysku

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **66**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **81 %**
- 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	Strzegom Pale Ale	3.5 kg (58.3%)	85 %	6
Grain	Monachijski	2 kg (33.3%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.5 kg (8.3%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.2 %
Boil	Amarillo	35 g	30 min	8.5 %
Aroma (end of boil)	Cascade	20 g	0 min	7.1 %
Whirlpool	Cascade	40 g	5 min	7.1 %
Dry Hop	Amarillo	50 g	4 day(s)	8.5 %
Dry Hop	Cascade	50 g	4 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-5	Ale	Slant	150 ml	---

## Notes

- 125 gr cukru na 20l (2,5 vol ) refermentacja  
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