

## ipav3

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **64**
- SRM **6.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (93.3%)	79 %	6
Grain	Caramel/Crystal Malt - 10L	0.5 kg (6.7%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	25 g	60 min	15 %
Boil	cascade	20 g	60 min	9.5 %
Boil	Citra	20 g	30 min	12 %
Boil	Simcoe	30 g	0 min	13.2 %
Dry Hop	Citra	40 g	---	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---