

# KRISTALLIPA

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **4.2**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	13 %
Boil	Galaxy	15 g	20 min	15 %
Boil	Palisade	15 g	10 min	7.5 %
Boil	Enigma (AUS)	15 g	5 min	17.2 %
Boil	Equinox	15 g	5 min	13.1 %
Boil	Mount Hood	10 g	5 min	5.5 %
Boil	Nugget	15 g	5 min	13 %
Dry Hop	Vic Secret	30 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	15 g	Boil	10 min