

# LapsangIPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **59**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (46.2%)	80 %	8
Grain	Żytni	2 kg (30.8%)	85 %	8
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (23.1%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	34 g	60 min	15.3 %
Boil	HBC462	10 g	15 min	14.6 %
Boil	HBC462	10 g	5 min	14.6 %
Boil	Simcoe	50 g	0 min	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Aframom madagaskarski	15 g	Boil	5 min