

lapsangipa2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **6.6**
- 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 **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.5 kg (53.4%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (15.3%) | 79 % | 10 |
| Grain | Żytńi | 2 kg (30.5%) | 85 % | 8 |
| Grain | Weyermann Caramunich 3 | 0.05 kg (0.8%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Chinook | 14 g | 30 min | 13.9 % |
| Boil | Enigma (AUS) | 10 g | 15 min | 17.2 % |
| Boil | Enigma (AUS) | 15 g | 10 min | 17.2 % |
| Boil | Enigma (AUS) | 15 g | 5 min | 17.2 % |
| Boil | Enigma (AUS) | 20 g | 0 min | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|-------|
| Spice | Lapsang souchong | 100 g | Boil | 0 min |