

# Myśliszewicka\_IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (20.4%)	79 %	16
Grain	Żytni	0.5 kg (10.2%)	85 %	8
Grain	Strzegom Pilzneński	0.7 kg (14.3%)	80 %	4
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	9 g	60 min	12.8 %
Boil	Citra	15 g	60 min	12.7 %
Boil	Amarillo	15 g	20 min	6 %
Boil	Cascade PL	15 g	20 min	7.8 %
Boil	Amarillo	30 g	1 min	6 %
Boil	Cascade PL	15 g	1 min	7.8 %
Dry Hop	Citra	40 g	3 day(s)	12.7 %
Dry Hop	Chinook	10 g	3 day(s)	8 %
Dry Hop	Amarillo	15 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis