

# Po prostu IPA

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	55 min	10 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Sorachi Ace	50 g	2 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

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

## Notes

- Zacieranie 60min 67 stopni  
*Mar 28, 2020, 9:33 PM*