

## Po prostu IPA

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- 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*