

Pomysł na IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **68**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss --- %
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | Słód Pale Ale (Strzegom) | 2 kg (100%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Chinook | 5 g | 60 min | 12.8 % |
| Boil | Centennial | 5 g | 50 min | 9.7 % |
| Boil | Citra | 15 g | 15 min | 14.2 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 14.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 0 min | 4 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 14.2 % |
| Dry Hop | Chinook | 10 g | 3 day(s) | 12.8 % |
| Dry Hop | Lublin (Lubelski) | 20 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 3.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 1.5 g | Boil | 15 min |