

## prawie coffee ipa

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **3.1**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	3 kg (46.2%)	80 %	---
Grain	Castle Malting - Pilszeński 6-rzędowy	2 kg (30.8%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	10 g	60 min	13.6 %
Boil	Mosaic	10 g	60 min	13 %
Boil	Strata	20 g	10 min	13.6 %
Boil	Mosaic	20 g	1 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---