

# SzIPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **91**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.2 kg (86.7%)	73 %	7
Grain	Weyermann - Carapils	0.4 kg (6.7%)	71 %	4
Grain	Weyermann - Carared	0.4 kg (6.7%)	71 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	15 min	12.8 %
Boil	Citra	15 g	15 min	12.4 %
Boil	Chinook	10 g	30 min	12.8 %
Boil	Citra	10 g	30 min	12.4 %
Boil	Chinook	10 g	45 min	12.8 %
Boil	Citra	10 g	45 min	12.4 %
Boil	Chinook	10 g	60 min	12.8 %
Boil	Citra	10 g	60 min	12.4 %
Whirlpool	Chinook	15 g	75 min	12.8 %
Whirlpool	Citra	15 g	75 min	12.4 %
Dry Hop	Cascade	100 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	14.5 g	fermentis