

## W25.08.2017 IPA Magnum Cascade Citra + karmelowy żytni

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (94.3%)	79 %	6
Grain	Karmelowy żytni Strzegom	0.15 kg (5.7%)	75 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Cascade AROMA	15 g	20 min	5.5 %
Boil	Citra	10 g	10 min	12 %
Dry Hop	Cascade AROMA	10 g	7 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	200 ml	---