

herbaciane

- Gravity **16.6 BLG**
- ABV ---
- IBU **52**
- SRM **10.3**
- 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	Słód pale ale Weyermann	5 kg (76.9%)	79 %	6.5
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.7%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	20 min	10 %
Boil	Sorachi Ace	30 g	60 min	11.5 %
Boil	Citra	30 g	0 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	herbata zielona	50 g	Mash	20 min
Spice	herbata pomarańczowa	50 g	Secondary	10 day(s)