

# 1. IPA - ŁOŚ

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Boil	Sticklebract	10 g	10 min	12 %
Boil	Dr Rudi	20 g	10 min	11.8 %
Aroma (end of boil)	Dr Rudi	10 g	0 min	11.8 %
Aroma (end of boil)	Pacific Gem	10 g	0 min	15.3 %
Dry Hop	Pacific Gem	20 g	5 day(s)	15.3 %
Dry Hop	Sticklebract	20 g	5 day(s)	12 %

## Yeasts

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