

#3

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **67**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (66.7%)	80 %	7
Grain	Pilzneński	2 kg (26.7%)	81 %	4
Grain	Strzegom Karmel 150	0.5 kg (6.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	50 min	10 %
Boil	Simcoe	50 g	30 min	13.2 %
Boil	Citra	20 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa