

## #40 SzIPA 6

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **8.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (36.1%)	81 %	6
Grain	Weyermann - Pilsner Malt	2 kg (20.6%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2 kg (20.6%)	85 %	5
Grain	Platki owsiane	1 kg (10.3%)	85 %	3
Grain	Abbey Malt Weyermann	1 kg (10.3%)	75 %	45
Grain	Weyermann - Acidulated Malt	0.2 kg (2.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	15 min	12.5 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa us-05 4 pokolenie	Ale	Slant	400 ml	fermentis